



**Miele**

# Thai beef jerky with sticky rice

By Susan Riggall

**15 minutes**

Preparation time

**2 hours**

Cooking time

**6**

Serves

## INGREDIENTS

### Neau dad deaw (Thai beef jerky)

500 g rump steak or other lean cut of beef, cut into 3 mm slices  
2 garlic cloves, crushed  
2 tbsp coriander seeds, lightly crushed  
1 tsp ground white pepper  
2 tbsp light soy sauce  
2 tbsp fish sauce  
1 tbsp palm sugar

### Sticky rice

300 g (1 ½ cups) glutinous rice, soaked for 2 hours

### Nam jim jaew (chilli dipping sauce)

2 tbsp glutinous or jasmine rice  
1 large dried red chilli  
1 garlic clove  
Large pinch salt flakes  
4 coriander roots, cleaned  
1 large shallot, roughly chopped  
¼ cup roughly chopped coriander leaves and stems  
1 tbsp palm sugar  
60 ml (¼ cup) fish sauce  
1 lime, juiced

### To serve

1 cucumber, sliced

## **METHOD**

### **Neau dad deaw (Thai beef jerky)**

1. Combine the beef, fish sauce, soy sauce, sugar, coriander seeds and pepper in a bowl. Toss to combine and refrigerate for 1 hour.
2. Place a baking and roasting rack in warming drawer. Lay the beef strips across the rack and dry the jerky in the warming drawer on Food Setting 3 (approximately 75°C) for 4 hours, or until mostly dry. Alternatively use the oven Drying function at 75°C.

### **Sticky rice**

1. Place the rice into a perforated steam container.
2. Place the container into the steam oven and Steam at 100°C for 40 minutes.

### **Nam jim jaew (chilli dipping sauce)**

1. Place the rice and chilli in a small frying pan. Toast on medium heat, induction setting 4, until the rice is nutty and the chilli is fragrant.
2. Use a mortar and pestle or a food processor and grind the rice and chilli to a powder.
3. Use a mortar and pestle to sham the garlic and salt, add the following ingredients in order, crushing them each separately before adding the next: coriander root, shallot, coriander leaves and stems, then palm sugar.
4. Add the rice and chilli powder and then season to taste with lime juice and fish sauce.

### **To serve**

1. Serve the Thai beef jerky with the chilli dipping sauce, sticky rice and cucumber slices.

## **Alternative jerky flavours**

### **Classic jerky**

500 g rump steak or other lean cut of beef, cut into 3 mm slices

60 ml (¼ cup) Worcestershire sauce

1 garlic clove, crushed

½ tsp pepper

¼ tsp salt flakes

¼ tsp coriander seeds, lightly crushed

Prepare as per recipe above

### **Chilli and lime jerky**

2 tbsp soy sauce

2 tbsp sambal olek

1 tbsp brown sugar

1 lime, zested and juiced

Prepare as per recipe above

### **Smoky jerky**

500 g flank steak (or eye or round or top round steak)

2 tbsp low-sodium soy sauce

1 tbsp Worcestershire sauce

1 tsp coarsely-ground black pepper

1 tsp liquid smoke

1 tsp onion powder

½ tsp garlic powder

Prepare as per recipe above