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## CHEF DALE SNIFFEN RECIPE

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### **Thai Beef Short Rib Curry with Rice**

Preparation time: 25 minutes

Cooking time: 1 hour @ full pressure or  
8 hours in a slow cooker hot pot

### **Thai Beef Rib Curry Paste**

2 Cups whole coriander root n' all + 2 cups extra

2 Lemon grass stalks, bashed up, 4 Red chilli, roughly chopped

6 Shallots roughly chopped, 3 cm Fresh ginger

1 tbsp Shrimp paste

2 tbsp Sweet Thai chilli sauce, 40 ml Rice wine Vinegar

50 ml Fish sauce

### **Method**

Blitz /Puree or mortal and pestle into a thick paste, set aside

### **Sauce base**

4 Tbsp vegetable oil

6 Bone Short Beef Rib, seasoned with salt & pepper

1 Small tin of tomato paste

250 ml beef stock , 400 ml Coconut milk

4 Star anise, 6 Kaffir Lime leaves

1 tbsp brown sugar ( if needed)

4 tbsp corn flour / 3 tbsp thickening paste

4 cups Cooked Jasmine rice

### **Method**

Pre heat pressure cooker or heavy based pot to a medium heat

Segment beefs ribs into 4 bones. Heavily brown off beef ribs for 15 minutes, then remove. "Cook out" Thai curry paste for 3 minutes or until fragrant, add tomato paste cook out the paste for 30 seconds. Deglaze with stock and coconut milk, allow to simmer, add beef ribs, star anise and kaffir lime leaves. If using a pressure cooker bring it to full pressure once at full pressure reduce heat, P/C cook for 50 minutes of slow cooker leave for 8 to 10 hours probably best cooked over night.

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## **To finish off and serve**

Remove beef ribs from liquid and allow the sauce curry sauce to simmer. Slowly drizzle in corn flour paste to help thicken up the sauce. CHECK FOR SEASONING you need a balance between salt, sweet, sour and chilli flavour.

Serve with a steaming bowl of Jasmine rice