

Bamboe Rendang Indonesian Dry Curry Paste

Bamboe Rendang Indonesian Dry Curry Paste Instruction Manual

Brand: Bamboe | **Model:** Rendang Indonesian Dry Curry Paste

1. INTRODUCTION

This manual provides comprehensive instructions for using Bamboe Rendang Indonesian Dry Curry Paste. Bamboe Rendang offers an authentic taste of Indonesia's beloved dry curry, known for its rich, aromatic, and complex flavor profile. This instant spice paste simplifies the preparation of traditional Rendang, allowing you to create restaurant-quality dishes at home with ease. Each packet contains a balanced blend of Indonesian spices, designed for consistent and delicious results.



Image 1.1: Front packaging of Bamboe Rendang Indonesian Dry Curry Paste. The image displays the brand logo, product name, and a serving suggestion of cooked rendang meat.

2. PRODUCT OVERVIEW

Bamboe Rendang Indonesian Dry Curry Paste is a premium bumbu (spice paste) crafted in Indonesia to deliver the true taste of Padang-style rendang. It features an aromatic blend of coconut, galangal, kaffir lime, and other traditional spices. This paste is designed for simple, fool-proof preparation, making it suitable for both novice cooks and experienced chefs seeking consistent results.

Key Features:

- **Authentic Flavor:** Captures the rich, dry curry style of Padang kitchens.
- **Easy Preparation:** Simplifies the cooking process for a complex dish.
- **Versatile Use:** Ideal for beef, chicken, mushrooms, jackfruit, or tofu.
- **Quality Ingredients:** Made with real ingredients, free from artificial colors.
- **Convenient Packaging:** Each 36g sachet seasons a family-size pot, with 6 packets per pack for multiple meals.



Image 2.1: A multi-pack of six Bamboe Rendang Indonesian Dry Curry Paste sachets, illustrating the convenient packaging.

3. INGREDIENTS AND NUTRITION

Ingredients:

The paste contains a blend of shallots, garlic, salt, vegetable oil, coriander, ginger, chili, lemongrass, and pepper. The flavor profile includes notes of coconut, garlic, ginger, and pepper, making it suitable for meat-based dishes.

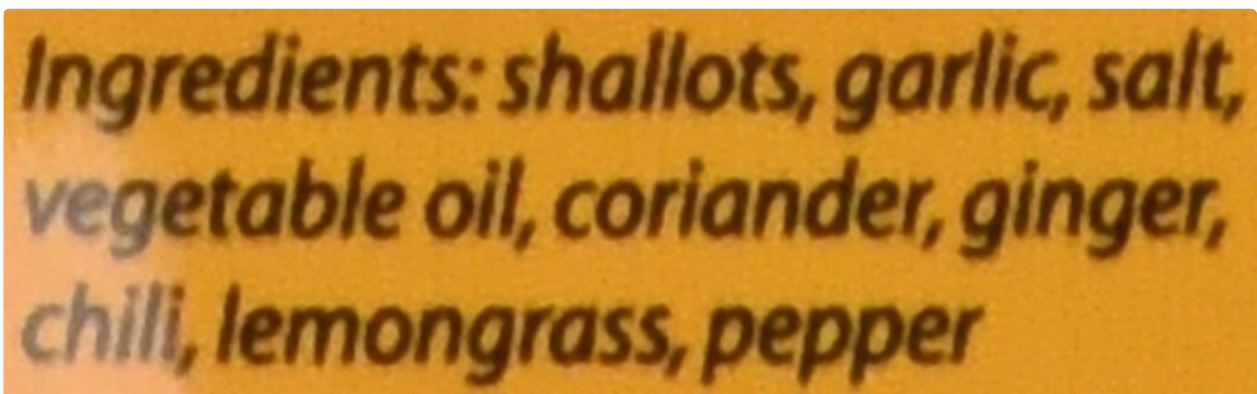


Image 3.1: Detailed view of the ingredients list for Bamboe Rendang paste, showing natural components.

Nutritional Information (per 8.8g serving):

Nutrition Facts	
Serving Size	8.8 g
Serving per pack	about 4
Amount Per Serving	
Calories	25

Calories from Fat 10			
	% Daily Value*		
Total Fat 1.5g	2%		
Saturated Fat 0g	0%		
<i>Trans</i> Fat 0mg			
Cholesterol 0mg	0%		
Protein 1g	2%		
Total Carbohydrate 2g	1%		
Dietary Fiber 1g	3%		
Sugar 1g			
Sodium 590 mg	25%		
Vitamin A 0% • Vitamin C 0%			
Calcium 0% • Iron 4%			
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4			
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Image 3.2: Nutrition Facts panel for Bamboe Rendang paste, detailing caloric and nutrient content per serving.

Typical Nutritional Values (per 8.8g serving)

Nutrient	Amount	% Daily Value*
Calories	25	
Total Fat	1.5g	2%

Nutrient	Amount	% Daily Value*
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	590mg	25%
Total Carbohydrate	2g	1%
Dietary Fiber	1g	3%
Sugars	1g	
Protein	1g	2%
Vitamin A	0%	
Vitamin C	0%	
Calcium	4%	
Iron		

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

This product is suitable for vegetarian dishes.

4. PREPARATION AND COOKING INSTRUCTIONS

Bamboe Rendang paste is designed for ease of use. Follow these general steps to prepare a delicious Rendang dish. One 36g sachet is typically sufficient for 4 servings.

General Method for Rendang:

- 1. Prepare Ingredients:** Cut your chosen protein (e.g., beef, chicken, jackfruit, tofu, mushrooms) into desired pieces. For beef, traditional cuts are often stewing beef or chuck, cut into 1-inch cubes.
- 2. Sauté the Paste:** Heat a small amount of cooking oil in a pot or wok over medium heat. Add the entire contents of one Bamboe Rendang paste sachet and sauté for 1-2 minutes until fragrant.
- 3. Add Protein:** Add your prepared protein to the pot and stir well to coat evenly with the paste. Cook for a few minutes until the protein is lightly browned on all sides.
- 4. Add Coconut Milk:** Pour in approximately 400-500ml of thick coconut milk (or as per your recipe's recommendation). Stir to combine.
- 5. Simmer:** Bring the mixture to a gentle boil, then reduce heat to low. Cover the pot and simmer, stirring occasionally, until the protein is tender. This can take 1-2 hours for beef, or less for chicken/vegetables.
- 6. Reduce Sauce:** Once the protein is tender, remove the lid and continue to simmer on low heat, stirring more frequently. Allow the sauce to reduce and thicken, caramelizing around the protein. This process is crucial for achieving the signature "dry" rendang texture, where the oil separates and the spices cling to the meat. Continue until the desired consistency is reached.
- 7. Serve:** Serve hot with steamed rice, nasi goreng, or noodles.

Tip: For a richer flavor, you can toast some desiccated coconut and add it during the final reduction phase.

5. SERVING SUGGESTIONS

Bamboe Rendang paste is incredibly versatile and can be used in various culinary applications:

- **Traditional Rendang:** Best served with steamed white rice.
- **Nasi Goreng Enhancement:** Stir a small amount into your fried rice for an extra layer of flavor.
- **Noodle Dishes:** Mix with stir-fried noodles or as a base for a spicy noodle soup.
- **Rice Bowls:** Top your rice bowls with rendang-flavored chicken or vegetables.
- **Accompaniments:** Pair with sambal, pickled vegetables, or fresh cucumber slices to balance the richness.

6. STORAGE AND MAINTENANCE

To maintain the quality and freshness of Bamboe Rendang paste:

- Store unopened sachets in a cool, dry place, away from direct sunlight.
- Once a sachet is opened, use the entire contents immediately for best flavor and to prevent spoilage.
- The compact, travel-ready sachets are designed to resist spills and keep spices fresh until use.

7. TROUBLESHOOTING AND TIPS

While Bamboe Rendang paste is designed for ease, here are some tips for optimal results:

- **Flavor Adjustment:** If you prefer a spicier rendang, you can add fresh chilies during the sautéing process. For a milder taste, reduce the amount of paste slightly or add more coconut milk.
- **Achieving Dry Rendang:** The key to a true dry rendang is patience during the reduction phase. Ensure the heat is low and stir frequently to prevent burning as the liquid evaporates and the oil separates.
- **Protein Tenderness:** For tougher cuts of meat like beef, ensure sufficient simmering time. If the sauce reduces too quickly, add a little water or more coconut milk to allow the meat to tenderize fully.
- **Vegetarian Options:** When using vegetables or plant-based proteins, adjust cooking times accordingly to prevent overcooking.

8. SPECIFICATIONS

Specification	Detail
Brand	Bamboe
Product Name	Rendang Indonesian Dry Curry Paste
Package Type	Packet
Units per Pack	6 x 1.2 oz (36 g) sachets
Total Net Weight	7.2 Ounce (216 g)
Item Weight (Shipping)	8.48 ounces

Specification	Detail
Package Dimensions	6.89 x 5.2 x 2.24 inches
Manufacturer	Bamboe
ASIN	B009FSPX7S
Flavor Profile	Coconut, Garlic, Ginger, Meat, Pepper
Dietary Information	Vegetarian

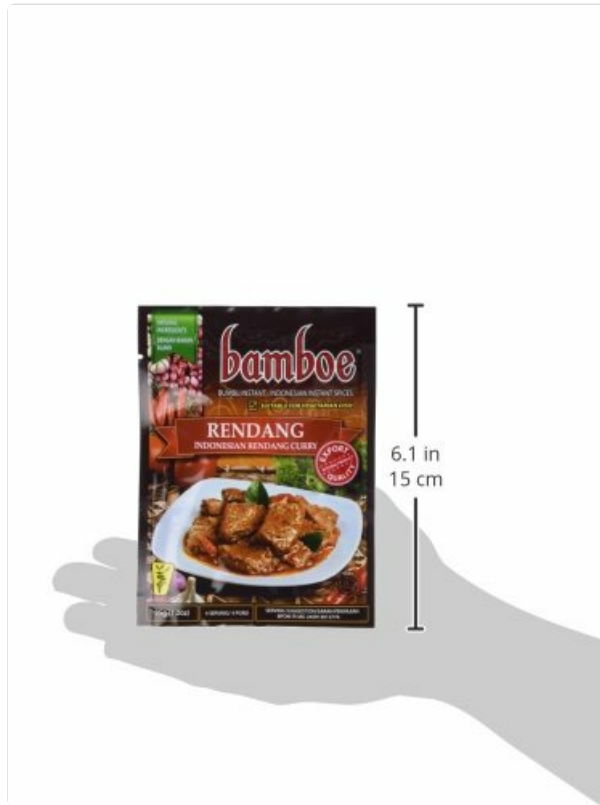


Image 8.1: A single packet of Bamboe Rendang paste shown with approximate dimensions for scale.

9. IMPORTANT SAFETY INFORMATION AND DISCLAIMERS

Please read the following information carefully:

- **Allergen Information:** Consumers with allergies should review the ingredients list carefully.
- **Dietary Supplements Disclaimer:** Statements regarding dietary supplements have not been evaluated by the FDA and are not intended to diagnose, treat, cure, or prevent any disease or health condition. This product is a food item and not a dietary supplement.
- **Usage:** Mix 8.8g of paste with your desired ingredients and cook according to your recipe. For best results, serve hot.

10. SUPPORT

For further assistance or inquiries regarding Bamboe Rendang Indonesian Dry Curry Paste, please refer to the manufacturer's official website or contact their customer support channels. Specific warranty information is not applicable for this consumable product.

