



Sop Rawon (Indonesian Black Beef Soup)

Overview

Difficulty: Easy

Servings: 4

Preparation Time: 30 mins

Cooking Time: 60 mins

Ingredients

10ml Lemon Juice
100ml Cooking Oil
1.5L Beef / Chicken Stock
2 Stalks Lemongrass
5 Cloves Garlic
5 Candlenuts
5 Kaffir Lime Leaves
8 Medium-sized Shallots
5g Coriander Powder
5g Cumin Powder
5g Fresh Turmeric
5g Fresh Coriander (Chopped)
10g Fried Shallots
10g Ginger

10g Palm Sugar
10g Spring Onions (Chopped)
15g Galangal
20g Dried Shrimp Paste
20g Tamarind Paste
60g Fresh 'Buah Keluak' Paste
500g Beef Briskets or shin (Cut into chunks)
To Taste Cracked Black Pepper
To Taste Pepper
To Taste Salt
To Serve Rice / Shrimp Crackers
To Serve 'Sambal Belachan' Chilli
To Serve Steamed Rice