



Indonesian meatballs (bakso)

NIBBLEDISH CONTRIBUTOR

Ingredients

- with 1 pound beef (steak) as 100% - 10% corn starch - 0.25% accord sttp/emulsion powder - 4% salt - 0.25% pepper (merica) - 1.5% garlic fresh (chopped) or garlic powder - 20% crushed ice cube for the broth : - beef ribs (bones) to make the stock - 1 bulb garlic - salt as desire - 1/4 cup thin soy sauce (or regular soy sauce) - 1 tbs black pepper - 6 cup water for the fried wonton : - 1 cup all purpose flour - 1 tbs butter - 1 large egg - water as needed - 1 tsp salt - oil to fried condiment : - rice noodle blanced till soft (bihun rebus) - baby bok choy blanced (daun caisim) - celery leaf (daun seledri) - fried shallot (bawang goreng) - Indonesia sweet soy sauce (kecap manis) - ABC Chilli sauce (sambel ABC) - distilled vinegar (cuka) - fried wonton (pangsit goreng) - 1 tsp pepper - 1 tsp onion powder

Instructions

i know it seem like it a big labour, but once the meatballs cooked, you can used it for anything you like, for the friend noodle, fried rice, or just a soup, it is good in a raini day season, but also great in the summer time, 1. in the food precessor grind the lean beef with chrused ice cube 2-3 times until they all sticky 2. in the mixing bowl, add ground beef with the rest of the meatballs ingredient until they all mixed together 3. scoop with 2 teaspoon, make round ball 4. boil some water, drop the meatballs in the hot water, when it float it's done and now it's time to make the broth. 1. add salt on boiling water 2. put the beef ribs (bone) to make stock 3. and the rest of the ingredient 4. boiled and shimmer now it's time to make the fried wonton 1. mixed all the ingredient until it for like a dough 2. rolled thin and cut square 3. fried wonton Now to make the meatballs soup put the meatballs "bakso" in the beef stock prepare all the condiment and arrange in a bowl serve it while its hot