



sour soup (sayur asam indonesia)

NIBBLEDISH CONTRIBUTOR

Ingredients

for the broth spices:

- 6 candle nuts (grind)
- a handfull dry shrimp / ebi
- red small pepper (depends how spicy you like)
- 4 pcs shallots (grind)
- a pinch salt
- sugar
- paprika powder (for color)
- tumeric powder (for color)
- 1 gallon water
- 1 root lemon grass (smash)
- 5 pcs kaffir lime leaves
- a little tamarind paste (for taking the water only)

for the soup vegetables:

- 1/2 small cabbage (diced)
 - 1 small chayyote (diced)
 - 1 cup fresh peanuts
 - fresh corn (cut small)
 - long beans (cut stick)
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Instructions

- grind candle nut, dry shrimp, shallots and pepper all together.
- Boil water , add grind mixture for soup base.
- add warm water in tamarind paste, squeeze abit to get the juice. set a side
- Put peanuts,chayyote,cabbage and long bean cause this vegetable need time to cook.
- add sugar , salt , and tamarind paste water.
- let it boil till simmer and vege is soften in medium heat.
- Add lemon grass, lime leaf and corn. let it cook.
- ready to be serve.