

Bean Curd Dried Noodles Soup Recipe

(Tahu Campur - Indonesian Recipe)

Ingredients: Serves 4

3 tablespoons oil
3 pieces large bean curd, fried and cut into pieces 1 x 1 x 2 cm
7-8 lettuce leaves
150g dried noodles, blanched, drained
150g bean sprouts, tailed, blanched, drained
200g potatoes, boiled, sliced
shallots and garlic, sliced and fried

Spices (ground):

2 teaspoons coriander
¼ teaspoon cumin, roasted
1 teaspoon peppercorns
8 shallots
3 cloves garlic
salt and sugar

Soup:

2 salam leaves (or bay leaves as a substitute)
2 cm ginger, bruised
2 cm galangal, bruised
1½ liters meat stock
250g offal, boiled until tender, cut into pieces 1 x 1 cm

Ingredients for Lento:

250g shredded cassava
1 clove garlic
1 teaspoon coriander

Ingredients for Sambal Petis (Black Shrimp Paste Sauce):

5 bird's eye chilies
1-2 tablespoons black shrimp paste

Method:

Soup: Heat oil and sauté ground spices, salam leaves, ginger and galangal until fragrant. Add to the stock together with offal and bring to the boil. **Lento:** Combine 250g shredded cassava and 1 clove garlic with 1 teaspoon coriander. Grind until fine, then shape into balls (like croquettes). Deep-fry until golden brown. **Sambal Petis (Black Shrimp Paste Sauce):** Grind 5 bird's eye chilies with 1-2 tablespoons black shrimp paste. Add 2 tablespoons water. Mix thoroughly. **To serve:** Arrange bean curd, lettuce leaves, noodles, bean sprouts, potatoes and lento in a serving bowl. Add 1-2 tablespoons black shrimp paste sauce. Pour hot soup over and garnish with fried shallots and garlic.