

Masak Titik Soup Recipe

(Watermelon Skin Soup Recipe)

Ingredients:

4-5 white peppercorns, crushed lightly
4-5 bird's eye chilies, slit lengthwise
½ teaspoon salt, or to taste

Shrimp Stock:

200 g shrimp shells and heads
1 tablespoon cooking oil
1 liter water
300 g watermelon skin

Pound coarsely together:

30 g (3) shallots, peeled
100 g shrimps
10 g lightly toasted belachan

Method:

To make shrimp stock, heat the oil in a heavy bottom pot to fry the shrimp shells and heads until aromatic, about 5-10 minutes. Add water and allow it to boil for five minutes before lowering the heat to simmer stock for another 20 minutes. Strain stock before using. Cut away the outer green layer of the watermelon skin and any remaining flesh, leaving only the white part of the skin. Cut watermelon skin into 3 cm cubes. Bring the strained shrimp stock back to a boil and add the pounded ingredients and peppercorns. Continue to boil until soup is aromatic, about 10-15 minutes. Add in the watermelon skin and bird's eye chilies. Season to taste with salt. Allow to boil for a further 10 minutes before turning off the heat. Serve hot with a fresh grating of pepper.