

Papaya Soup Recipe

(Nyonya Recipe)

Ingredients A:

3 candlenuts
1 tablespoon dried shrimp paste
90g shallots
2 red chilies
1 tablespoon peppercorns or 1 tablespoon pepper powder

Seasonings (Ingredients B):

1 teaspoon salt
2 teaspoons sugar
1 chicken cube
1 green papaya, approximately 900g
350g small fresh prawns (shrimps)
900ml water
50g dried shrimps, pounded finely
250g salt fish bones, cut into small pieces
1 handful basil leaves (daun kemangi)

Method:

Grind ingredients A to a fine paste. Skin papaya and cut into small pieces. Shell fresh prawns and reserve shells. Rub prawns with a little salt and sugar; fry shells in 1 tablespoon oil, then pound and boil in 900ml water for 5 minutes. Strain and keep prawn stock. Combine dried shrimps, paste ingredients A, salt fish bones and seasoning (ingredients B) in the stock. Bring to boil in an enamel saucepan. Put in papaya pieces and boil over moderately hot fire until tender. Add prawns and cook for 2-3 minutes. Remove from heat and serve hot. To serve, dish papaya titek into a large bowl. Place basil leaves over and sprinkle a tablespoon of lard. Serve boiling hot.

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