

## Sour Bamboo Shoots Soup Recipe

**Ingredients:** Serves 4

200g shrimps/mackerel/snapper/grouper  
500g sour bamboo shoots  
1 stalk lemon grass, bruised  
1 piece asam gelugur  
1 liter coconut milk from 1 coconut  
salt

**Ground spices:**

10 red chilies  
8 shallots  
2 cloves garlic  
1 teaspoon powdered ginger  
1 tablespoon chopped galangal

**Method:**

Wash shrimps; if using fish, cut into serving pieces. Rub with asam gelugur, salt and 2 tablespoons water. Let it stand for 10 minutes. Put all the ingredients and ground spices into a pan. Bring to the boil, stirring occasionally. Sour Bamboo Shoots: Thinly slice 500g bamboo shoots. Marinate in water or water from washing rice and leave for 2 days until it tastes sour. Wash and drain.

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