

## Titik Papaya Soup Recipe

(Titik Papaya Soup Recipe)

**Ingredients:** Serves 7

600 g (1 lb) almost-ripened papaya, peeled, seeded, cut lengthways into 8 pieces  
and sliced into 0.5-cm (¼-inch) thick pieces

1.5 liters (48 fl oz) water

1 young turmeric leaf or 2 stalks polygonum (kesum) leaves

300 g (10½ oz) small shrimps, shelled and de-veined

1¼ teaspoons salt

3 tablespoons sugar

pinch of seasoning powder

**Finely Ground Paste:**

2 red chilies

8 shallots, peeled

6 candlenuts

15 white peppercorns or ½ teaspoon ground white pepper

1½ teaspoons crushed dried shrimp paste

**Method:**

Combine the papaya, finely ground paste and water in a pot and bring to a boil. Simmer for 7 minutes. Add the turmeric leaf or polygonum leaves and continue to simmer for 1 minute. Add the shrimps, salt, sugar and seasoning powder. Cook for 3 minutes until shrimps are done and papaya is tender. Serve hot with spicy shrimp paste (sambal belachan - pls refer more Nyonya Recipes).

**Note:** An almost-ripe papaya has a slightly green skin but firm flesh. Chili can be omitted, if desired.

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