

Soto Betawi

Ingredients

- 3" ginger, peeled, divided
- 4 lbs beef shank, cubed
- 4 candlenuts or 8 macadamia nuts
- 1 cinnamon stick
- 1 Tbsp coriander seeds
- 2 tsp cumin seeds
- 2 tsp white peppercorns
- 3 medium shallots, peeled and quartered
- 5 garlic cloves, peeled
- 5 [lombok chilies](#) or 1 [bird's eye chili](#)
- 1 1/2" [galangal root](#), peeled and sliced
- 1 1/4" turmeric root, peeled
- 1 Tbsp salt
- 2 Tbsp cooking oil
- 2 lemongrass stalks, outer leaves removed - bruised
- 5 kaffir lime leaves, bruised
- 4 Indonesian bay leaves or curry leaves, bruised
- 1 cup coconut milk
- 1 Tbsp palm sugar or brown sugar
- 1 lb rice vermicelli
- 2 fresh tomatoes, sliced or cubed
- 2 green onions, sliced
- 2 fried shallots
- 2 limes, halved or quartered
- [kecap manis](#)

Directions

Cut 1" of ginger root into thick slices and bruise the remaining 2" piece. Set aside.

Bring a pot of water to boil over high heat. Add the beef and boil for one minute. Remove the beef, rinse under cold water and set aside. Discard the boiling water.

Heat a small skillet over medium-high heat. Add the candlenuts or macadamia nuts, the cinnamon stick, coriander seeds, cumin seeds and white peppercorns and cook, stirring frequently, until they are roasted. Transfer to a mortar or to a spice grinder and grind into a fine powder.

Using a food processor or electric blender, puree the shallots, garlic, chili, galangal root, turmeric root, sliced ginger and salt into a smooth paste. Add the previously made spice mixture and mix well.

Heat oil in a soup pot over medium heat. Add the spice blend and cook, stirring frequently, for about five minutes. Add the reserved beef cubes and continue cooking for a few minutes, stirring to cover the beef with the paste.

Add the lemongrass, kaffir lime leaves, Indonesian bay leaves or curry leaves, the bruised ginger root and 2 quarts of water. Bring to a boil, then lower the temperature to low and simmer, covered, for 2 1/2 to 3 hours. Add the coconut milk and palm sugar and continue simmering, uncovered, for 15 minutes.

Meanwhile, cook the rice vermicelli according to manufacturers instructions. Drain and transfer to soup bowls.

Remove kaffir lime, bay or curry leaves and ginger from the soup and discard. Ladle soup onto the bowls with the noodles. Serve with the tomatoes, green onions, fried shallots, limes and kecap manis on the side.