

Indonesian Beef Soup (Sop Daging Sapi)

A hearty and aromatic Indonesian beef soup perfect for a comforting meal. This recipe features tender beef slow-cooked with spices and vegetables for a flavorful broth.



Soup

Indonesian

80 min

Total time

Medium

Difficulty

350

kcal / serving

Ingredients

- 150 grams beef brisket, cut into chunks
- 2 cups water
- 1 clove garlic, minced
- 1 shallot, thinly sliced
- 1 stalk lemongrass, bruised
- 2 kaffir lime leaves
- 1 small carrot, sliced
- 1 small potato, diced
- Salt to taste
- White pepper to taste
- 1 teaspoon cooking oil
- Spring onions and fried shallots for garnish

Steps

- 1 Heat cooking oil in a pot over medium heat. Sauté garlic and shallot until fragrant.
- 2 Add the beef chunks and brown them slightly.
- 3 Pour in water, add lemongrass, kaffir lime leaves, carrot, and potato.
- 4 Bring to a boil, then reduce heat to low. Simmer for about 60 minutes until beef is tender.
- 5 Season with salt and white pepper to taste.
- 6 Remove lemongrass and kaffir lime leaves before serving.
- 7 Garnish with chopped spring onions and fried shallots.
- 8 Serve hot with steamed rice or bread.