

Soto Ayam



Ingredients:

- 350 gram chicken (with bones)
- 2-3 liter water
- eggs
- tomato
- bean sprout
- limes

Dry spices

- 1 lemon grass, bruised
- 2 bay leaves
- galangal, bruised

Spices

- 5 shallot
- 3 cloves garlic
- 1 candle nut, roasted it
- 1 tsp turmeric powder
- 1 tsp white pepper
- 1/2 tsp sugar
- 1/2 Chicken stock powder

Steps

1. Blend all spices until it becomes paste. Heat up oil on a wok pan, add the paste of spices, sauté it with the dry spices for 2-3 minutes then add the chicken.
2. Add some water and boil the chicken. Set aside one chicken thigh and fried it. Take the fried chicken and shred it.
3. Season the broth with salt, sugar, pepper and chicken stock powder.
4. Serve it with rice/vermicelli, bean sprout, slice of tomatoes, shredded chicken and perkedel (potato fritters).

Perkedel

Ingredients:

- ground beef
- ginger
- garlic powder
- egg
- pepper
- mashed potato

Steps

1. Season the ground beef with garlic powder, pepper, and minced ginger then fry it
2. Prepare the mashed potato then mix it with the ground beef. Shape the potato mixture into small patties
3. In a non-stick skillet, heat some oil over medium heat.
4. Beat two eggs and coat the patties with eggs then fry them.