

## Beef and White Radish Clear Soup Recipe

**Ingredients:** Serves 4

350g brisket or offal  
2 liters water  
2 salam leaves (or bay leaves as a substitute)  
1 cm galangal, bruised  
½ teaspoon salt  
½ teaspoon pepper  
1 clove garlic, finely sliced, fried  
75g white soybeans, blanched, cooled  
200g white radish, peeled and sliced  
2 scallions, finely sliced  
2 sprigs Chinese parsley, finely sliced  
2 tablespoons fried shallots

**Spicy Sauce:**

15 bird's eye chilies, boiled, ground  
1 tablespoon water  
½ teaspoon vinegar  
salt

**Serve with:**

sweet soy sauce  
lime, sliced

**Method:**

Combine all the ingredients for spicy sauce and mix well. Boil beef with salam leaves, galangal and salt until tender. Remove beef from the pot, reserving 1½ liters stock. Cut beef into 1 cm cubes and add to the stock. Add pepper and fried garlic. Bring to the boil. Add radish to beef stock and simmer until cooked. Drain soybeans and add a dash of salt. Fry until golden brown and dry, then drain. Serve soup garnished with scallion, Chinese parsley, fried soybeans and fried shallots. Serve with spicy sauce, sweet soy sauce and slices of lime.