

Papaya and Meat Soup Recipe

(Gedang Mekuah Recipe)

Ingredients: Serves 4

3 tablespoons oil
2 salam leaves (or bay leaves as a substitute)
2 stalks lemon grass, bruised (use only the bottom white tender part)
2 kaffir lime leaves
500g young papaya, cut 1 x 2 x 3 cm
200g offal, cooked and cut into cubes
750cc stock
fried shallots

Spices (ground):

5 red chilies
5 bird's eye chilies
1 teaspoon chopped lesser galangal
1 tablespoon chopped galangal
1 teaspoon chopped turmeric
½ teaspoon peppercorns
1 teaspoon coriander, roasted
3 candlenuts, roasted
½ teaspoon dried shrimp paste
½ teaspoon tamarind
6 shallots
3 cloves garlic
salt and sugar

Method:

Heat oil and sauté the ground spices, salam leaves, lemon grass and kaffir lime leaves until fragrant. Add papaya and offal and stir until soft. Pour in the stock. Simmer over low heat until cooked. Serve with a sprinkle of fried shallots.