

Spicy Mutton Soup ecipe

(Malaysian Recipe)

Ingredients: Serves 4

1kg mutton, fatty streaks removed,
cut into 2.5-cm cubes

2.5 liters water

2 teaspoons salt

Spices:

5-cm stick cinnamon

8 cloves

2 whole star anise

1 teaspoon white peppercorns

½ teaspoon coriander seeds

½ teaspoon fennel seeds

½ teaspoon cumin seeds

Garnishing:

8 shallots, peeled, sliced and crisp-fried

3 cloves garlic, peeled, sliced and crisp-fried

2 scallions, chopped

Method:

Into a pot, put mutton cubes and water. Bring to the boil. Lightly crush spices before wrapping with a piece of clean, muslin cloth. To secure, tie ends together with string. Drop spice bag into boiling liquid. Reduce heat and simmer gently for 2 hours or until meat is tender. Remove scum from liquid surface and add salt. Garnish and serve hot.

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