

TheRecipeWorks - Sayur Asam

Sayur Asam

Serves: 4

1/4 cup raw peanuts
1/2 teaspoon dried shrimp paste, toasted
6 shallots, thinly sliced
1 clove garlic, thinly sliced
1 large red chili, seeded and sliced
4 thick slices galangal, bruised
2 fresh or dried salam leaves
4 cups light chicken or beef stock
7 ounces minced cabbage
1 small zucchini or chayote, peeled and diced
3-1/2 ounces green beans, cut in short lengths
3 tablespoons tamarind pulp, soaked in 1/2 cup warm water, squeezed and strained to obtain juice
Minced palm or soft brown sugar to taste
Salt, to taste

Put the peanuts in a small saucepan with water to cover. Bring to the boil, reduce heat, and simmer 10 minutes. Drain and set aside.

Put the shrimp paste into saucepan with the shallots, garlic, chili, galangal, salam leaves, and stock. Bring to the boil, cover, reduce heat, and simmer 5 minutes.

Add the peanuts and vegetables and return to the boil. Lower the heat, cover, and simmer until vegetables are cooked, 10 to 15 minutes.

Add the tamarind juice and simmer for about 1 minute. Add sugar and salt to taste; if you prefer a really sour soup, sugar will not be necessary.

Remove galangal and salam leaves, then transfer to a serving bowl and serve.