

NONA Sup Tulang with Kicap Pedas



NONA's Special Ingredients

NONA Sup Uncang
NONA Ketupat Mini
NONA Kicap Masin
NONA Kicap Manis

Ingredients:

1/2 kg beef bones and meat
1 bowl beef broth
1 red onion, ground
5 cloves garlic, ground
1 inch galangal, sliced
1 stalk lemongrass, chopped
1 inch ginger, ground
1 spoon of soto spice
1 cube beef bouillon
Cinnamon stick
Star anise
Cardamom pods
Cloves
Salt
Oil

NONA Spicy Soy Sauce ingredients:

5 cloves garlic
8 bird's eye chillies
Oil

Cara-cara memasak:

1. Heat a pot of water until it boils and add **NONA** Ketupat Mini that was rinsed beforehand
2. Boil for 60 minutes until ketupat is cooked.
3. While waiting for the ketupat to cook in a pot, heat some oil in a wok and sauté shallots, garlic, ginger and galangal until fragrant
4. Add in cinnamon stick, star anise, cardamom pods, cloves, lemongrass, and soto spices. Continue to sauté until fragrant.
5. Once ingredients start to brown, add in beef bones and meat along with beef broth. Add **NONA** Sup Uncang, beef bouillon cube, and salt, then mix them altogether before covering the wok with a lid to continue cooking beef until tender.
6. To prepare **NONA** Spicy Soy Sauce, heat some oil and sauté garlic and bird's eye chillies until crisp. Remove them from the wok and blend.
7. Then, add **NONA** Kicap Masin into the blended ingredients according to your preference. Then, add **NONA** Kicap Manis to achieve a balanced taste. Blend until all ingredients are combined, then set aside.
8. Serve soto with the spicy soy sauce, ketupat, bean sprouts, celery, onions, fried onions, fried glass noodles, and peanuts.