

Indonesian Meatball 'Bakso' Soup Vindex Tengkar

Makes 2 portions

Ingredients

Meatballs

- 250 g minced blade/rump beef
- 35 g tapioca flour
- 75 g crushed ice cube
- 2 ea white eggs
- ¾ tsp baking powder
- 2 tbsp fried garlic
- 2 tbsp fried shallots
- salt and pepper to taste
- 6 pc quail egg, boiled, peeled



Broth

- 250 g beef bone marrow, cooked a day before and store in refrigerator
- ½ tsp white pepper
- 3 ea cloves of garlic, thinly sliced, fried then roughly crushed
- 1 stalk celery leaf, finely chopped
- 1 stalk onion spring, finely chopped
- Salt to taste
- 750 ml white beef stock

Additional Ingredients

- 150 g egg noodles, cook and set aside
- 100 g glass or rice noodle, blanched and cooled
- 200 g Caisin or Bak Choy (Chinese greens), blanched
- ¼ cup Fried shallots
- 2-3 tbsp Sweet soy sauce
- 1 tsp vinegar
- ½ tsp Chili sauce (sambal)
- 2 pc fried tofu
- 2 pc fried chicken wonton

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Australia's National Beef Exposition



Method

Mix all ingredients for meatball and grind them in food processor until it's sticky. Then put in fridge for 45 minutes to one hour.

Boil some water for cooking the meatball. Scoop with 2 tablespoons and flatten and put the quail egg inside then work around the dough to make round ball and drop the meatballs into boiling water.

When it's floating, it means it's done. Set aside.

Make the broth: boil the beef ribs into 750 ml water, add the salt, pepper and the rest of ingredients. Cook until it's boiling. Then add the meatballs inside.

Serve the meatball, tofu with cooked egg noodle, glass/rice noodle, Chinese greens and garnish fried shallots. Add sweet soy sauce, vinegar and chili sauce to your taste. Then pour with the broth.

Serve hot with fried chicken wontons



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