



INDONESIAN

Soto Daging

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	6	30 min	2 hr 30 min	Simmer	Brisket

Ingredients

- 800 g (1¾ lb) beef brisket, in 2 or 3 chunks
- 2.5 litres (10 cups) water
- 2 lemongrass stalks, bruised
- 4 kaffir lime leaves (or 2 strips lime zest)
- 2 bay leaves (daun salam, if available)
- 1 tbsp salt, plus more to taste
- 3 tbsp neutral oil

SPICE PASTE

- 6 shallots
- 5 cloves garlic
- 3 cm (1¼ in) fresh turmeric (or 1 tsp ground)
- 3 cm (1¼ in) fresh ginger

SPICE PASTE (CONT.)

- 4 candlenuts (or macadamias)
- 1 tsp ground coriander
- ½ tsp white pepper

TO SERVE

- 200 g (7 oz) rice vermicelli, soaked
- 150 g (5 oz) bean sprouts
- 3 boiled eggs, halved
- 2 potatoes, boiled and fried or sliced
- Fried shallots, celery leaves, sambal, kecap manis (or soy sauce stirred with a little brown sugar) and lime wedges

Steps

1. Put the brisket in a pot with the water, lemongrass, lime leaves, bay and salt. Bring to a boil over high heat and skim the scum for 5 minutes.
2. Lower to a gentle simmer, partly cover, and cook for 2 hours, until the beef is tender and the broth is clear.
3. Meanwhile, blend all the spice paste ingredients with 3 tbsp water until smooth.
4. Heat the oil in a pan over medium heat. Fry the paste for 8 to 10 minutes, stirring, until fragrant and the oil separates.
5. Scrape the fried paste into the broth and simmer 20 minutes more.
6. Lift the beef out, cool 10 minutes, and slice or shred against the grain. Strain the broth and taste, adding salt or lime juice as needed.
7. Blanch the vermicelli in boiling water for 1 minute and the bean sprouts for 20 seconds, then drain.
8. Layer noodles, sprouts, beef, potato and egg in bowls. Ladle over the hot broth and finish with fried shallots, celery leaves, sambal, kecap manis and a squeeze of lime.

Notes

- **Other cuts:** shank and tripe are common additions; add shank with the brisket.
- **Make ahead:** the broth keeps 3–4 days and freezes 3 months; freeze it without the noodles, sprouts and eggs.

- **Rice option:** serve with rice and the toppings on the side instead of noodles (soto with nasi).
- **Slow cooker:** cook steps 1–2 on low 7–8 hr or high 4–5 hr. Fry the spice paste in a pan and stir it in for the last 30 min.