



INDONESIAN

Sop Buntut

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	6	25 min	3 hr 30 min	Simmer	Oxtail

Ingredients

- 1.5 kg (3½ lb) oxtail, cut into segments
- 2.5 litres (10 cups) water
- 2 tbsp vegetable oil
- 6 shallots, thinly sliced
- 5 cloves garlic, minced
- 2 cm (¾ in) piece ginger, bruised
- 1 tsp white pepper
- ½ nutmeg, grated (about ½ tsp)
- 4 whole cloves
- 5 cm (2 in) cinnamon stick
- 2 tsp salt
- 3 carrots, cut into chunks
- 3 potatoes (about 400 g / 14 oz), peeled and quartered
- 2 tomatoes, cut in wedges
- 2 stalks celery, sliced
- 3 spring onions, sliced
- Fried shallots, lime wedges and sambal, to serve

Steps

1. Put the oxtail in a large pot, cover with water and bring to a boil over high heat. Boil 5 minutes, then drain and rinse the meat and the pot.
2. Return the oxtail to the pot with the 2.5 litres of water. Bring to a boil, skim, then lower the heat and simmer covered for 2½ hours.
3. Meanwhile, heat the oil in a pan over medium heat. Fry the shallots 4 minutes until golden, then the garlic and ginger for 1 minute.
4. Stir the fried aromatics into the pot with the pepper, nutmeg, cloves, cinnamon and salt.
5. Keep simmering gently for another 30 minutes, until the meat is tender and nearly leaving the bone.
6. Add the carrots and potatoes and cook 20 minutes more, until a knife slides in easily.
7. Add the tomato and celery for 5 minutes, then taste and adjust the salt.
8. Ladle into bowls and top with spring onion and fried shallots. Serve with lime and sambal.

Notes

- **Clear broth:** the first parboil and a gentle simmer keep the soup bright and clear.
- **Fried version:** some cooks fry the cooked oxtail until crisp (sop buntut goreng) and serve the soup on the side.
- **Make ahead:** keeps 3 days; add the tomato only when reheating. Freeze the broth and meat 3 months, leaving out the potatoes.
- **Slow cooker:** parboil, then cook on low 8–9 hr with 2 litres (8 cups) water. Add the fried aromatics at the start and the carrots and potatoes for the last 1½ hr.
- **Pair with:** steamed rice and a few kerupuk (prawn crackers) for crunch.