



PADI HOUSE & GRILL Indonesian and Asian Cuisine

SOTO BETAWI

Soto Betawi is one of the authentic cuisine from Jakarta, the capital city of Indonesia which also known as “Betawi”. Using the freshest and original ingredients, Padi House & Grill wants you and your families enjoy the original and delicious taste of soto Betawi.

History

Soto Betawi (Betawi beef soup) was born in Jakarta, introduced and popularized by Lie Boen Po, a soto seller in Taman Hiburan Rakyat (THR) Lokasi/Prinsen Park in between 1977-1978. Lie sold types of soto in his food cart at this location until 1991.

Soto Betawi has nice combination of herbs, spices, coconut milk, beef and tomato which produces the soup with a very deep of flavor. It is usually served alongside rice, crackers and cucumber carrot pickles (called acar).

Soto Betawi is now known everywhere, including in other countries. In Jakarta, most places - from the street food carts to malls, five stars hotels, and fine dining restaurants- has soto Betawi in their menu. Each place has its own way of preparing it with highly guarded blend of secret spices to create the most original and the most delicious soto Betawi. In West Chicago, IL- USA, we can find it in Padi House & Grill.

Ingredients

Soto/Soup

- 1 kilogram beef shank
- 500 gram beef tripe - optional
- 5 stalks lemongrass -bruised and knotted
- 3 bay leaves
- 1 liter fresh milk
- 1 liter water
- 500 ml thick coconut milk
- 2 tablespoon salt
- ½ tablespoon nutmeg
- 3 cloves (Indonesian: Cengkeh)
- 5cm cinnamon
- 4 pcs kaffir lime leaves
- 1 tablespoon vegetable oil for frying

Grind the following into spice paste

- 5 shallots
- 4 cloves garlic
- 1 inch ginger
- 2 inch galangal
- 5 candlenut
- 1 tablespoon coriander
- ½ tbsp white pepper
- 1/8 tbsp cumin
- Chili paste or red pepper slices

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Garnishes and accompaniments

- 2 tomatoes, cut into ½ inch cubes
- 2 potatoes, cut into ½ inch cubes and fried/boiled
- 2 scallions/green onion, thinly sliced
- 2 tablespoon deep fried shallot flakes
- 2 tablespoon sliced celery.
- crackers/emping (a.k.a. melinjo crackers)
- 10 kaffir limes (or about 3 regular limes)
- sweet soy sauce (Indonesian: kecap manis)
- steamed white rice
- acar (Indonesian pickle)

How To Make:

1. Boil together beef shank, beef tripe (if any), lemongrass, bay leaves, milk, and spice paste over medium high heat in a soup pot. Once it reaches a rolling boil, reduce the heat to a simmer, cover the pot, and continue cooking until the meat and tripe are tender, about 2 hours.
2. Remove the meat and tripe from the pot to cool. Once they are cool enough to handle, cut into bite size pieces, about ½ inch cubes.
3. Return the pieces of meat and tripe into the pot, add water, coconut milk, salt, and bring to a boil. Reduce heat and simmer for another 30 minutes.
4. Turn off the heat, discard the lemongrass and bay leaves.
5. Serve the soup (soto) in soup bowls. Garnish each bowl with tomato and fried potato cubes, and top with sliced scallions, shallot flakes, and emping. Let each person add as much lime juice and sweet soy sauce to their soup. The soup (soto) is traditionally eaten with steamed white rice and a side of acar



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