

Bakso (Indonesian Meatball And Noodle Soup)

TIME: 30 MINUTES | SERVES: 2 | CUISINE: INDONESIAN | SULTRY

SHARE THIS RECIPE

Other recipes



DIETARY: Low Fat

MAKING THIS RECIPE

Ingredients

For the soup:

- 1 tsp Ground Nutmeg
- 1 tsp Red Chillies Crushed
- 1/2 tsp salt
- 1/2 tsp pepper
- 2 nests rice noodles or vermicelli noodles
- 2 celery sticks
- 5 cloves garlic, fried whole
- 1L beef broth
- Handful of chopped parsley for topping

For the meatballs:

- 200g minced beef
- 40g tapioca flour
- 4 garlic cloves
- 3 shallots, sliced
- 1 tsp salt
- 1 tsp pepper
- 2 ice cubes
- 1 egg

Method

For the soup:

Step 1:

Add the beef broth into a pot over a medium heat.

Step 2:

Add the celery, fried garlic cloves, sliced shallots, Ground Nutmeg, Red Chillies Crushed, salt and pepper and reduce to a simmer.

For the meatballs:

Step 1:

In a food processor, add the minced beef, egg, garlic, salt, pepper and ice cubes. Blend until a smooth paste is formed.

Step 2:

Add the tapioca flour little by little, mixing as you go. Pour the paste into a mixing bowl. If the consistency is too runny, add a little more flour.

Step 3:

Take one tablespoon of paste and shape it into a meatball shape. Place it into your pot of broth. Cook for around 10 minutes.

Step 4:

Add the nests of noodles to the broth and cook for around 3 minutes until soft.

Step 5:

Add a handful of chopped parsley and serve.

PRINT THIS RECIPE

Made something with our products?

SUBMIT A RECIPE

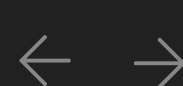
Buy the ingredients for this recipe

Nutmeg Organic, Ground
£ 3.95
ADD

Crushed Red Chillies
£ 1.65
ADD

What our customers think ...

Sue Durose



Tried it for the first time the other night and it was a big hit with all the family. Loved it and will be keeping this in my cupboard for when I need to add a bit of zing to dinner.

Join our mailing list

Keep up to date with our monthly newsletter

JOIN NOW

Find us on social media



- About us
- Blog
- Contact us
- Cookie policy
- Delivery
- FAQs
- Green Policy
- Heat Rating Guide
- Our Guarantee
- Security and privacy policy
- Terms & Conditions
- The People
- Trade
- Tree planting
- Useful Links