Soups / Indonesia

# jasmine rice, white beans and sweet potato soup · Indonesia

A hearty soup with grain, sweet potato and cooked pulses, developed as a Indonesia-inspired variation.

**Time** 40 min **Servings** 4

## What you'll need.

- ☐ 150 g onion
- ☐ 150 g jasmine rice
- ☐ 500 g sweet potato
- ☐ 25 ml kecap manis
- ☐ 2 g ground coriander seeds
- ☐ 30 ml neutral cooking oil
- ☐ 450 g drained cooked white beans
- ☐ 1400 ml low-salt vegetable stock
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste

## Let's make it.

01 Cook the grain separately according to the packet. Rinse and drain the cooked pulses.

02 Clean the sweet potato and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the sweet potato and cook for a few minutes. Pour in the stock and simmer until the vegetable is tender.

04 Add the cooked grain and pulses and heat for five minutes until the soup is piping hot.

05 Stir in the kecap manis, finely grated fresh ginger, ground coriander seeds and taste before serving.

**AI-developed, not kitchen-tested.**

**Recipe & provenance** DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-id-12-11-3455ee0