Soups / Indonesia

Clear soup with tempeh and daikon · Indonesia

A clear broth with tempeh, daikon and a Indonesia-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 30 ml neutral cooking oil
- ☐ 500 g tempeh
- ☐ 600 g daikon
- ☐ 1300 ml low-salt vegetable stock
- ☐ 25 ml kecap manis
- ☐ 10 g finely grated fresh ginger
- ☐ 2 g ground coriander seeds
- ☐ salt and pepper to taste

Let's make it.

01 Clean the daikon and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the daikon and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Dice the tempeh and fry for eight to ten minutes until golden and piping hot.

05 Add the cooked main ingredient to the soup and briefly reheat. 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-13-19-b8117c0