



## KARMA SALAK : FRIED OXTAIL RECIPE

Another one for carnivores! Oxtail Soup is a popular dish across Indonesia for its warming qualities and is commonly consumed in the afternoon and evenings. Head Chef from Karma Salak resort, Rio Hadipuurala, shares his recipe flavored with herbs and spices from Indonesia's own natural treasure chest which include clove, black pepper, nutmeg and cinnamon!

### Ingredients Oxtail Broth

Oxtail	1 kg
Cardamom	20 gr
Star anise	20 gr
Cinamon stick	20 gr
4x Chopped Onion	100 gr
Clove	20 gr
Black Pepper seed	20 gr
Nut meg	20 gr

### Key Ingredients Oxtail Broth

Steamed white rice	50 gr
Diced Carrot	20 gr
Diced Potato	20 gr
Diced Tomato	15 gr
Spring onion	15 gr
Chopped onion	10 gr
Kecap Inggris (can replace with worcestershire sauce)	20 gr
Red capsicum (slice julienne)	10 gr
Green capsicum (slice julienne)	10 gr
Onion (slice julienne)	10 gr

### How to make

1. To make the Oxtail soup stock, boil the oxtail for around 30-minutes. Discard the water. Rinse oxtail under running water until clean.
2. Bring the oxtail to boil again with clean water and adding chopped onion, ginger, cinnamon stick, cardamon, clove and nutmeg.
3. Simmer on medium heat for around 2-3 hours until the oxtail is tender. Add seasoning of salt, white pepper, black pepper to taste. Remove oxtail and leave the broth only. Leave aside this soup as it is now ready to serve with diced potato, carrot, tomato, spring onion and fried onion.
4. For 1 portion, take around 150- 170 grams of the oxtail (2-3 pieces of oxtail) and fry for 3-5 minutes. Sautee oxtail with sliced onions and green and red capsicum for a few seconds. Add seasoning of kepac inggris (similar to Worcester sauce). Add in salt, sugar and white pepper and blend well.
5. For the oxtail broth bring to boil the potato for around 5 minutes and serve with tomato and spring onion and fried onion. Serve with steamed rice and emping crackers (melinjo chips) as well as the bowl of the oxtail broth itself.



## Sambal hijau (Green chili sambal)

### Ingredients

Green Chili big	50 kg
Green chili small	50 gr
Garlic	30 gr
Kafir lime leave	10 gr
Salt, pepper, sugar to taste	

### How to make

Saute small and big chillies with garlic and vegetable oil for around 2-3 minutes until soft. Blend lightly kafir lime leaf to retain the chunks of chilli. Add salt, white pepper and sugar for seasoning and taste!