INDONESIA / WILL'S GOURMET RECIPES

NASI RAWON MALANG STYLE

Nasi rawon is the black beef soup of East Java, coloured and flavoured by kluwek nuts. This Malang version is served over rice with beansprouts, fried shallots, salted duck egg and sambal.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	30 min	5 h	5 h 30 min	Involved	Medium

INGREDIENTS

FOR THE BEEF STOCK

1 kg oxtail, cut into pieces

500 g beef short rib

1 onion, halved

4 garlic cloves

1/2 tsp white pepper

2 stalks Asian celery, or the leafy tops of 2 celery stalks

FOR THE RAWON PASTE

60 g kluwek (keluak) flesh, scooped from about 4 nuts

4 shallots

3 garlic cloves

FOR THE RAWON

3 tbsp neutral oil

3 cm ginger, sliced

3 cm galangal, bruised

2 lemongrass stalks, bruised

3 salam leaves

3 kaffir lime leaves

1/2 tsp white pepper

5 red chillies, left whole

Salt, to taste

TO SERVE

Steamed rice

150 g short beansprouts

1 leek, finely sliced

2 spring onions, sliced

3 tbsp fried shallots

2 salted duck eggs, halved

Coriander sprigs

Sambal

METHOD

MAKE THE STOCK

1. Put the oxtail and short rib in a pot, cover with water and boil for 20 minutes. Drain and rinse the meat and the pot to get rid of the scum.
2. Return the meat to the pot with about 3 litres of fresh cold water, the onion, garlic, white pepper and celery. Bring to the boil, then simmer gently for 4 to 5 hours, until the meat falls off the bone.

MAKE THE PASTE

3. Blend the kluwek flesh with the shallots and garlic to a smooth black paste.

COOK THE RAWON

4. Heat the oil in a large pot over medium heat. Fry the paste for 5 minutes, until fragrant and dark.
5. Add the ginger, galangal, lemongrass, salam leaves, lime leaves and pepper and fry for 2 minutes.
6. Add the meat from the stock and stir-fry for 2 minutes to coat it.
7. Pour in the stock and add the whole chillies. Simmer for 20 minutes, season with salt and taste.

TO SERVE

8. Put rice in a bowl and ladle over the rawon and some meat. Top with beansprouts, leek, spring onion, fried shallots, salted egg and coriander. Serve with sambal.

USEFUL SHORTCUTS FOR HOME COOKS

Kluwek is sold in Asian markets, and online as keluak. Choose nuts that rattle when shaken: the flesh should be dark and soft inside.

Ox cheek or beef shin also work in place of oxtail and short rib.

Rawon is better the next day. Chill it, lift off the fat and reheat gently.

Will tries nasi rawon at Depot Soto Rampal in Malang, a restaurant established in 1957. It is so busy that it runs out by 1 pm. He finds the meat super tender and gelatinous, with a great chilli sauce, and says the flavour is consistent and sensational.Then he cooks his own version at Tugu Hotel. For him, the stock comes...