WILL MEYRICK

SINGAPORE / SINGAPORE STREET FOOD

SUP KAMBING, SINGAPORE MUTTON SOUP

Sup kambing is the mutton soup of Singapore's Indian Muslim kitchens: bone-in mutton simmered with coriander, fennel, cumin and whole spices until soft, finished with fried shallots and Chinese celery. Serve it with bread for dunking.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	25 min	2 h	2 h 25 min	Easy	Medium

INGREDIENTS

FOR THE SOUP

1 kg mutton or lamb ribs and shoulder, on the bone, cut into pieces

2.2 l water

3 tbsp ghee or neutral oil

2 onions, finely sliced

60 g red lentils (masoor dal), rinsed

1 large tomato, chopped

Salt

FOR THE PASTE

6 garlic cloves

40 g ginger, peeled

2 green chillies

20 g coriander stems and roots

FOR THE SPICES

1 cinnamon stick

4 green cardamom pods

4 cloves

1 star anise

1 1/2 tbsp ground coriander

2 tsp ground fennel

2 tsp ground cumin

1 tsp ground turmeric

1 tsp ground black pepper

TO SERVE

Fried shallots

Chinese celery leaves, chopped

1 lime, cut into wedges

Crusty bread

METHOD

START THE SOUP

1. Put the mutton in a large pot, cover with cold water and bring to the boil. Boil for 5 minutes, drain and rinse the meat.
2. Pound or blend the garlic, ginger, green chillies and coriander stems to a paste.
3. Heat the ghee in the cleaned pot over medium heat. Fry the cinnamon, cardamom, cloves and star anise for 1 minute, then the onions for 8 minutes, until golden.
4. Add the paste and cook for 3 minutes. Stir in the ground spices with a splash of water so they do not burn and cook for 2 minutes.

SIMMER

5. Add the mutton and turn it in the spices for 5 minutes. Pour in the 2.2 l water, add the lentils, tomato and 2 tsp salt and bring to the boil.
6. Skim, cover and simmer gently for 1 1/2 to 2 hours, until the meat comes off the bone and the lentils have melted into the soup.

FINISH

7. Taste for salt and pepper. Skim off some of the fat if you like.
8. Ladle into bowls, scatter with fried shallots and Chinese celery and serve with lime and bread.

USEFUL SHORTCUTS FOR HOME COOKS

Lamb ribs, neck or shank all work. Keep the bones in, they make the soup.

The soup is better the next day, when you can also lift the fat off the top.

No Chinese celery? Use the leaves from the heart of a bunch of celery.

Arab Street, Kampong Glam. Will sits down at M.A. Deen Biasa, a third-generation Indian Muslim place known for its sup tulang, and orders the other signature of the house as well: sup kambing, mutton soup.He explains where these soups come from: people without much money, bones and cheap cuts, and long cooking to get everything out of them. The bowl…