

Stewed Beef Noodle Soup

Yield: 4 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-beef-meatball-recipe>

Ingredients:

- 1 kilogram kway teow thin
- 12 beef meat balls
- 1/2 teaspoon ground white pepper
- 500 grams bean sprouts fresh
- 1 bunch kangkong water spinach
- 1 cup coriander leaves chopped
- 4 spring onions white and green parts, chopped
- 500 grams beef soup trimming, boiled in 3 litres of water with crushed ginger and 2 teaspoons salt
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- 500 grams tripe
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- 15 cups stock from boiling the soup trimming & tripe; add water if insufficient
- 2 star anise
- 2 stalks lemongrass cut in two and crushed
- 2 inches galangal crushed
- 5 kaffir lime leaves
- 1 head garlic cloves crushed
- 20 white peppercorns cracked
- 1/2 cup coriander roots and stem sections, crushed
- 5 spring onions leave whole including roots
- 2 tablespoons black soy sauce
- 3 tablespoons brown sugar or palm, more to taste
- 3 teaspoons salt
- 6 tablespoons fish sauce more to taste
- 10 red chilli padi
- 2 red chilli seeds removed
- 6 garlic cloves
- 1/3 cup white vinegar
- 2 tablespoons fish sauce
- 3 1/4 teaspoons sugar