

## Lamb Marrowbone Soup - Soup Kambing



**eikon® e1s**

**02:15**

This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)  
Ceramic Soup Cup

PROFILE

- 260 °C
- Chilled 4°C
- 1 Portion
- Partially Cooked

Stage 1

- 02:15
- 10 %
- 100 %

RECIPE

### Ingredients

|      |       |                         |
|------|-------|-------------------------|
| 20   | ml    | Oil                     |
| 30   | g     | Onion Red chopped       |
| 1    | pcs   | Cinnamon Stick          |
| 3    | pcs   | Clove                   |
| 1    | pcs   | Star Anise              |
| 1    | pcs   | Green Cardamom          |
| 1    | pcs   | Pandan Leaf             |
| 2    | pcs   | Lamb Bone with Meat     |
| 1    | tsp   | Curry Powder            |
| 0.5  | tsp   | Ginger Garlic Paste     |
| 1    | tsp   | Oatmeal                 |
| 1    | pinch | White Pepper Powder     |
| 1    | pinch | Salt                    |
| 1000 | ml    | Water                   |
| 1    | tbs   | Chinese Parsley chopped |
| 1    | tbs   | Fried Onions            |
| 1    | pcs   | Roti Prata FROZEN       |

### 1. Food Preparation

Heat the oil in a pot and add onions, cinnamon, clove, anise, cardamom and pandan leaf. When the onions turn golden brown add curry, ginger garlic paste, oatmeal and white pepper. Let it roast for 20 seconds, add the water and lamb and let it simmer till the lamb meat is soft. Take the lamb out and cut the meat in equal cubes, strain the soup, bring the meat back to soup, season it with salt and pepper and chill it. Pour a portion ( 220 ml / 7,5 oz/fl) cold soup with parsley and fried onions into a soup cup and cover it with the frozen prata. Press the prata lightly on the edges of the cup. Place the cup on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cup from the tray and serve.