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(These recipes have been modified according to the contributor's preference).

White Radish Splendor I

White radish (lobak putih) – 1-2 (depending on size), cut according to your preference

Chicken Feet - a handful (or according to personal preference)

Chicken pieces (Optional) - a handful

Cooking oil (1 tablespoon)

Onions (bawang merah) – chopped finely

Garlic (bawang putih) – chopped finely

1 ½ inch of ginger – sliced/crushed

Salt & Pepper (secukup rasa/seasoned to taste)

Adabi Soup mix (serbuk sup Adabi) – approx 2 teaspoon OR use sup bunjut

Water

Red dates (according to your preference) - OPTIONAL

Spring onions or Fried onion (daun bawang/bawang goreng) - OPTIONAL

Instructions:

1. Fry the onions, ginger till fragrant.
2. Pop in the chicken feet and pieces. Fry until slightly cooked.
3. Add some water to the soup mix and pop it in the pan. Stir well.
4. Add more water and pop in the white radish and the red dates.
5. Boil slowly for 3-4 hours.
6. Add salt, pepper

Serve with spring onions or fried onions (optional). This soup has been tried and tested by nursing moms.

White Radish Splendor II

White radish (lobak putih) – 1-2 (depending on size), cut according to your preference

Cooking oil (1 ½ teaspoon)

Onions (bawang merah) – chopped finely

Garlic (bawang putih) – chopped finely

Ginger – 1 inch

Lemon Grass (serai) – 1 (crushed/dititik)

Dried prawns (Udang Kering) -OPTIONAL

Salt & Pepper (secukup rasa/seasoned to taste)

Water

Coconut Cream (santan) – ½ cup

Spring onions or Fried onion (daun bawang/bawang goreng) - OPTIONAL

Instructions:

1. Fry the onions till fragrant. Pop in the udang kering.
2. Pop in the white radish. Fry until slightly cooked.
3. Add some water and coconut cream. Stir well. Wait to cook. Add salt, pepper. If you like it hot you can also add a few crushed chillies.

Serve with spring onions or fried onions (optional). This dish has been tried and tested by nursing moms.