

Kuah Lodeh



Lodeh, or *kuah lodeh* as it is more commonly known in Malaysia, is a comforting and rich vegetable soup with roots from Java. It is also sometimes called *lontong*, although (just to make things a little confusing) *lontong* also refers to *nasi impit*, which often accompanies a steaming bowl of this delicious soup.

Key facts:

- Preparation: 35 mins
- Cooking: 30 mins

Ingredients

- 50g Chinese cabbage
- 50g Cabbage
- 3pcs(sliced) Baby corn
- 1/2 cup(sliced) Brown shitake mushroom
- 15g Black fungus
- 1/2pcs (peeled & sliced) Carrot
- 50g (florets) Cauliflower
- 2 tablespoon Oil
- 2 cloves (minced) Garlic
- 1/2 teaspoon Salt
- 1/2 teaspoon White pepper
- 1tablespoon Oyster sauce
- 1/2 teaspoon Corn flour
- 1 tablespoon Water

Method:

1. Heat up the vegetable oil in the wok.
2. Saute the garlic until fragrant over low heat.
3. In a small bowl mix the cornstarch with a tablespoon of cold water. Add the salt, sugar, white pepper, oyster sauce and cornstarch mixture. Cook until the sauce becomes translucent.
4. Add the blanched vegetables. Stir-fried over high heat until it turns fragrant.
5. Dish out and serve.