



# Soup Brenebon

Indonesia | Easy | 1 Hour | 4 servings | Soup



*Sup Brenebon is a favorite hearty soup in Indonesia, mainly in the eastern parts. It also has found a special place all over Indonesia due to its tastiness and easy preparation. It is often called simply Brenebon or Sup Kacang Merah (which literally means red bean soup). Sup Brenebon is derived from the Dutch Bruine Bonen Soep, which was introduced to the area after the Dutch first came to the archipelago (which is now Indonesia) about 400 years ago. It consists of dried red kidney beans (*Phaseolus vulgaris*) and pork, but non pork eaters have made Brenebon using chicken or beef. Vegans can also cook tasty Brenebon with mushroom stock.*



## Ingredients

- 400 g dried red kidney beans, soaked in water for 24 hours (will not sprout) or overnight to cut the cooking time
- 200–300g pork feet (or pork belly), chopped into chunks
- 2,000 ml water
- 5 cloves, or to taste
- 2 nutmegs, crushed
- 5 shallots, finely chopped
- 1 stalk of leek, finely sliced
- 1 Asian celery, chopped
- 3 tbs cooking oil or butter
- Salt and pepper, to taste



## Tools and equipment

- ~ Large pan
- ~ Soup pot
- ~ Knife
- ~ Tablespoon



## Directions

### For the stew:

- 1** In a large soup pot, bring water, beans and pork to boil. Season it with cloves, nutmegs, salt and pepper. And then turn down the heat to simmer until the beans are cooked.
- 2** In a frying pan, heat butter to stir fry shallots and leeks. Sprinkle the fried shallots and leeks over the soup and add the chopped celery. Serve hot.