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Crispy Fried Oxtail with Soy Sauce | Indonesian Sop Buntut Goreng Recipe



Crispy fried oxtail paired with Indonesian vegetable soup, perfect for the cold weather!

Did you know there are many varieties of oxtail soup around the world? Even in Indonesia, we have different types of oxtail soup recipes—the original clear soup, Sop Buntut Goreng (fried oxtail soup), and Sop Buntut Bakar (grilled oxtail soup).

Today, I'm going to show you how to make Indonesian Fried Oxtail Soup with Soy Sauce, also known as Sop Buntut Goreng.

This recipe is the perfect combination of crispy, golden-brown fried oxtail paired with a rich, aromatic vegetable soup. It's a comforting dish that warms your soul, especially on a cold day.

There are three simple steps to this recipe: preparing the soup base, frying the oxtail, and, if you're feeling adventurous with extra deliciousness there's even a savory sauce to coat the oxtail for an extra burst of flavor.

So, Let's get started!



Ingredients

For the Soup:

- 2 lb oxtail, cut into large pieces
- 6 cloves garlic
- 1 medium onion or 8 shallots
- 1-inch ginger
- 3 cloves
- 3 cardamom pods
- 1 1/2 tablespoons sea salt, divided
- 1 teaspoon sugar
- 1/2 teaspoon white pepper (or black pepper)
- 1 teaspoon nutmeg powder
- 1 teaspoon mushroom powder or dashi
- 2 bay leaves
- 4 liters water, divided
- Oil for frying

For the Vegetables:

- 2 carrots, cubed
- 1 cup cabbage
- 1 celery stalk, chopped
- 1 spring onion, sliced

For the Flour Mixture (Fried Oxtail):

- 300 g (10.5 oz) corn flour/tapioca starch
- Pinch of salt and black pepper
- 1 egg

For the Sauce:

- 1/2 medium onion, finely chopped
- 2 cloves garlic, minced
- 1 tablespoon oyster sauce
- 1 tablespoon ketchup
- 1 teaspoon sweet soy sauce
- 1 teaspoon mushroom powder/dashi (optional)
- Pinch of salt and black pepper
- 2 tablespoons juice from the soup

Method

1. Prepare the Soup Base and the Oxtail:

- Blend the shallots (or onion) and garlic into a smooth paste.
- Heat 3 tablespoons of cooking oil over medium heat in a large pot or pressure cooker.
- Add the paste and sauté for 5 minutes until fragrant and changed darker color.
- Add 2 liters of water and the oxtail. If using a pressure cooker, cook for 30 minutes. Alternatively, in a large pot, bring the water to a boil, reduce the heat, and simmer for 90 minutes to 2 hours, or until the oxtail is tender.
- Once cooked, release the pressure carefully if using a pressure cooker. Remove the oxtail and place it on a rack to dry slightly. Strain the soup and skim off the fat.
- Add the vegetables (carrots, cabbage, celery, spring onion), bay leaves, 1 tablespoon salt, sugar, nutmeg, mushroom powder, and white pepper to the soup.
- Pour in 2 liters of fresh water. Simmer for 5-8 minutes, or until the vegetables reach your desired doneness.

2. Prepare the Fried Oxtail:

- Combine the corn flour or tapioca starch, salt, and black pepper in a bowl. Beat the egg in a separate bowl.

- Dip each oxtail piece into the egg wash, then coat it in the flour mixture, shaking off any excess.
- Heat oil to 350°F (180°C) and fry the oxtail for 4-5 minutes, or until crispy and golden brown.

3. Prepare the Sauce:

- Heat 1-2 tablespoons of oil in a pan over medium heat. Add the chopped onion and minced garlic. Sauté for 3-5 minutes until softened.
- Stir in the oyster sauce, ketchup, mushroom powder (optional), salt, and black pepper.
- Add the sweet soy sauce and 2 tablespoons of soup juice. Simmer for 3 minutes.
- Toss the fried oxtail in the sauce, coating evenly.

Serve the soup in bowls alongside the sauced fried oxtail and jasmine rice. Garnish with additional spring onion or fried onion if desired.

And enjoy this hearty, flavorful Indonesian classic!

About Us



Hello and Welcome to our FOOD BLOGGING, TRAVEL AND COOKING site. We are family of 4 who love to cook, travel and eat spicy foods! My name is Erwina (Er-wee-na), originally from Indonesia-Asia, husband is from England and we recently moved to America. I grew up with spicy/Indonesian food, and I want my boys to have spice tolerance. On this site we will be sharing our experience with EXOTIC FOODS, and you will see a lot of spicy foods including recipes for delicious street foods, take out & restaurant style foods that you can easily make at home, from Asian cuisines (Indonesian, Thai, Indian, Vietnamese, Korean, Chinese) to Western cuisine (American and British Foods). Welcome to our site - we're sure

you'll find something delicious to make! Erwina is also A REALTOR in North Carolina, USA. Follow her: INSTAGRAM: @ErwinaAndTheboys Or @RealCoastalLife
XOXO BEAN (Benoa, Erwina, Arthur, Nigel)

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