**4 Best West Java Soup Recipe**

West Java is famous for its *Sundanese* culinary. Among the hundreds of types of *Sundanese* dishes is made from boiled vegetables kind of soup.

*Sundanese* people call soup with term *Angeun* and words that follow are according to basic ingredients or dominant flavor of these foods. For example, *Angeun Haseum* or Sour Soup, because the dominant flavor of this food is sour taste of tamarind that used as seasoning.

Here are some recommended Sundanese vegetable-based dishes that you can find in Sundanese restaurants when you visit West Java:

1. ***Angeun Haseum (Sour Soup)***

Delicious dish named according to the dominant flavor, which is a sour taste that comes from tamarind that used as seasoning. Some say that the food is not originally from West Java, but the food is always found in Sundanese cuisine.

1. ***Angeun Lodeh***

The name *Lodeh* actually influenced by Javanese cultured, but then Sundanese adapt the name. *Angeun Lodeh* usually made of various vegetables such as used on *Angeun Haseum* with the addition of cabbage, bamboo shoots, and *tempe* slices and green chilies. For the seasoning, there are onion and garlic, galangal, and bay leaf; all ingredients are boiled with coconut milk until boiling. It is best served for lunch.

1. ***Angeun Kacang (Red Bean-Soup)***

Soup with sweet and sour taste made from beef ribs and fresh red beans and spices such as brown sugar, granulated sugar, salt, tamarind, red onion, tomato, onion, red pepper, leek, bay leaves and galangal. Boil all the ingredients until tender. You can add cinnamon and cumin for the appetizing aroma.

1. ***Angeun Nangka (Jackfruit Soup)***

With baby jackfruit as the based ingredient, cleaned, cut into pieces, then boiled until it tender. Cooked with lemongrass, salt, brown sugar and white sugar, and sautéed spices (onion and garlic, hazelnut and coriander) then add coconut milk until boiling.