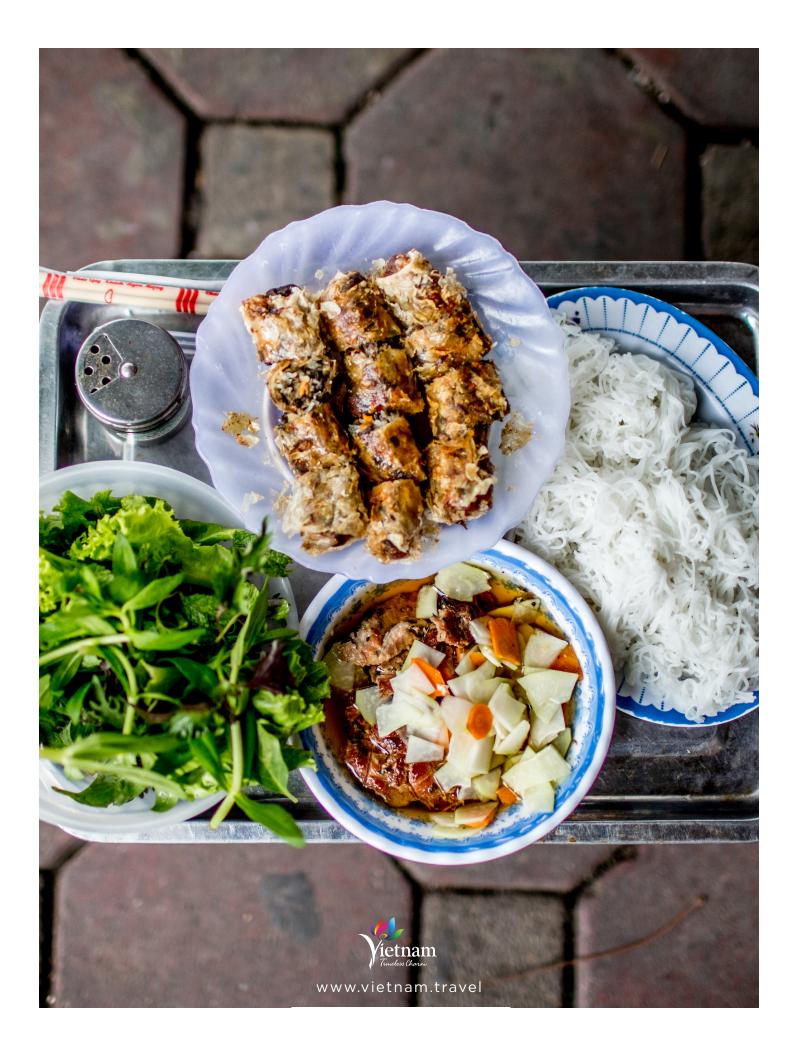
3 Vietnamese Recipes



Tendess Choisen



Bin Chà

Ingredients: 2 tsp of molasses or brown sugar 2 tbsp fish sauce 2 cloves of garlic, crushed 1 shallot, finely chopped or 1/2 a small onion **Instructions:** 2 tsp of castor sugar 450g boneless pork loin, finely chopped 230g vermicelli rice noodles (cooked as per the packet) 2 cups of bean sprouts and salt. Fresh coriander, basil, mint Torn lettuce leaves through.

Recipe courtesy of SPICE VIET



🛛 Hanoi

This Hanoian dish of smoky, grilled pork patties, fresh rice noodles and fragrant herbs is a go-to lunch for locals in the capital. Famously enjoyed by Barack Obama and Anthony Bourdain in Hanoi, this humble yet addictive dish is simple enough to recreate at home.

Make a sauce by heating the molasses or brown sugar with two-thirds of the fish sauce in a heavy saucepan, stirring frequently.

Transfer it to a bowl, let cool a bit, and combine with the garlic, shallot, sugar, and the remaining fish sauce and salt.

Add the minced pork, mix thoroughly, then cover and leave to stand for 3 hours.

Shape the minced pork into little patties, about 2.5cm in diameter, place over a preheated grill or pan and cook for 3-4 minutes on each side, until cooked through.

To serve, divide the noodles between 4 warmed bowls, add the pork, herbs and torn lettuce. Top with sauce.





Gao lân

Ingredients:	Ce tra the
1kg cao lầu noodles (or udon noodle as a substitute)	Tha Ch
100g cao lầu chips (or prawn crackers as a substitute)	int
1kg pork loin	Inst
Fresh herbs: mint, Thai basil, coriander, perilla, watercress, butter lettuce, or fine salad leaves	<i>To i</i> cru salt
100g bean sprouts	soy
Marinade:	Cut at le
2 tbsp fresh turmeric	Hea
2 tbsp fresh garlic	bro
2 tbsp five-spice powder	Ado unt
Salt and pepper to taste	Sim
5 tbsp soy sauce	duc
3 tbsp honey	Coo the
5 stalks of lemongrass, chopped	Rer
2 fresh chillies	bro
	Pre per spre
	Dra boy



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enturies ago, Hoi An was an important ading port where merchants from all over e region would meet to sell their goods. nat's why you'll find echoes of Japanese, ninese, and Vietnamese flavours combined this delicious noodle dish.

structions:

make the marinade: Using a mortar and pestle, ush the lemongrass, turmeric, garlic, chili. Then add and pepper and five-spice powder. Finally add in by sauce and honey and stir well.

It the pork into big pieces and place in marinade for least an hour, overnight if possible.

eat oil in the pan, fry pork gently until the meat is own.

d the leftover marinade into the pan and add water til meat is covered.

mmer at a low temperature until the water is reiced by half.

bok for approximately 45 minutes to an hour until e meat is tender.

move pork from broth and continue to reduce the oth on low heat.

epare the noodles by cooking in boiling water as er the instructions on the packet and add the bean routs 1 minute before the noodles are cooked.

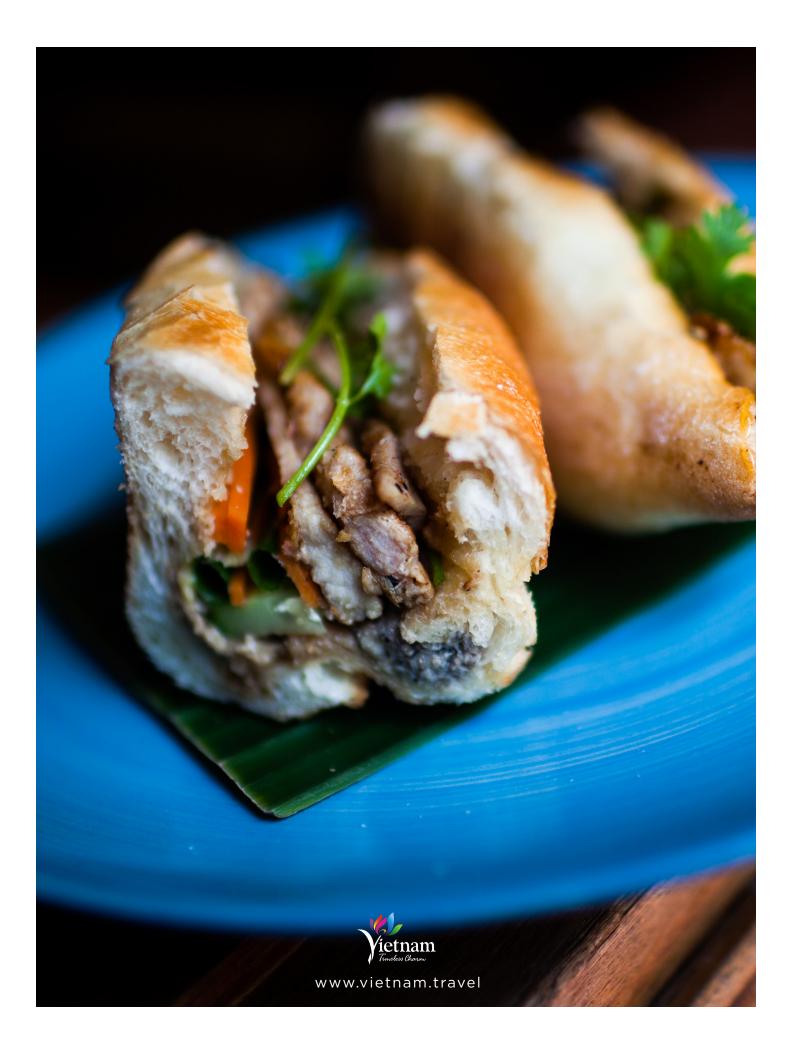
ain the noodles and bean sprouts, then place in a bowl.

Slice the pork very thinly and place over the noodles, pour the reduced marinade water over top. Top with rice crackers, herbs, and salad leaves.

Serve with lime, chilli jam or chilli sauce.

Recipe courtesy of SPICE VIET





Banh mi kep

Ingredients:	sto
For the pork:	fro Vi
2 litres of boiling water	ta
60g salt	Mi
60g sugar	
3 peeled garlic cloves	Ins
2 medium fresh crushed chillies	Por
1 tbsp of cracked black peppercorns	Rei
1kg of boneless pork (or pork loin if you want to cook quicker)	Ad
For bánh mì:	per
2 French or Vietnamese baguettes	Co
6 tbsp of mayonnaise	Rei
300g of pork pate	wit
1 large cucumber, halved and sliced lengthwise	Pla poi mir
Fresh coriander leaves	Co
4 tsp of soy sauce	
Pickled carrots	Slic
	Spi lay pic
	Dri bef

Recipe courtesy of SPICE VIET





structions:

- our 500ml of boiling water into a large heat-proof ontainer with a lid.
- emove the remaining water from the heat.
- dd salt and sugar to the heat-proof container and stir ntil dissolved. Then add the garlic, chillies, eppercorns, and pork and cover with the remaining bt water so the pork is fully submerged.
- over and refrigerate for 12 hours or overnight.
- emove the pork from the liquid, rinse, and pat dry ith paper towels.
- ace the pork fat side up in a roasting pan. Roast the ork at 200 degrees in the oven for one hour and 45 inutes.
- pol for at least half an hour and slice thinly.
- ice the baguette lengthwise and spread mayonnaise both sides of the baguette.
- pread paté on the bottom section of the baguette, ver with sliced pork, cucumber, coriander, and ckled carrots.
- rizzle the filling of each baguette with soy sauce efore closing.

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