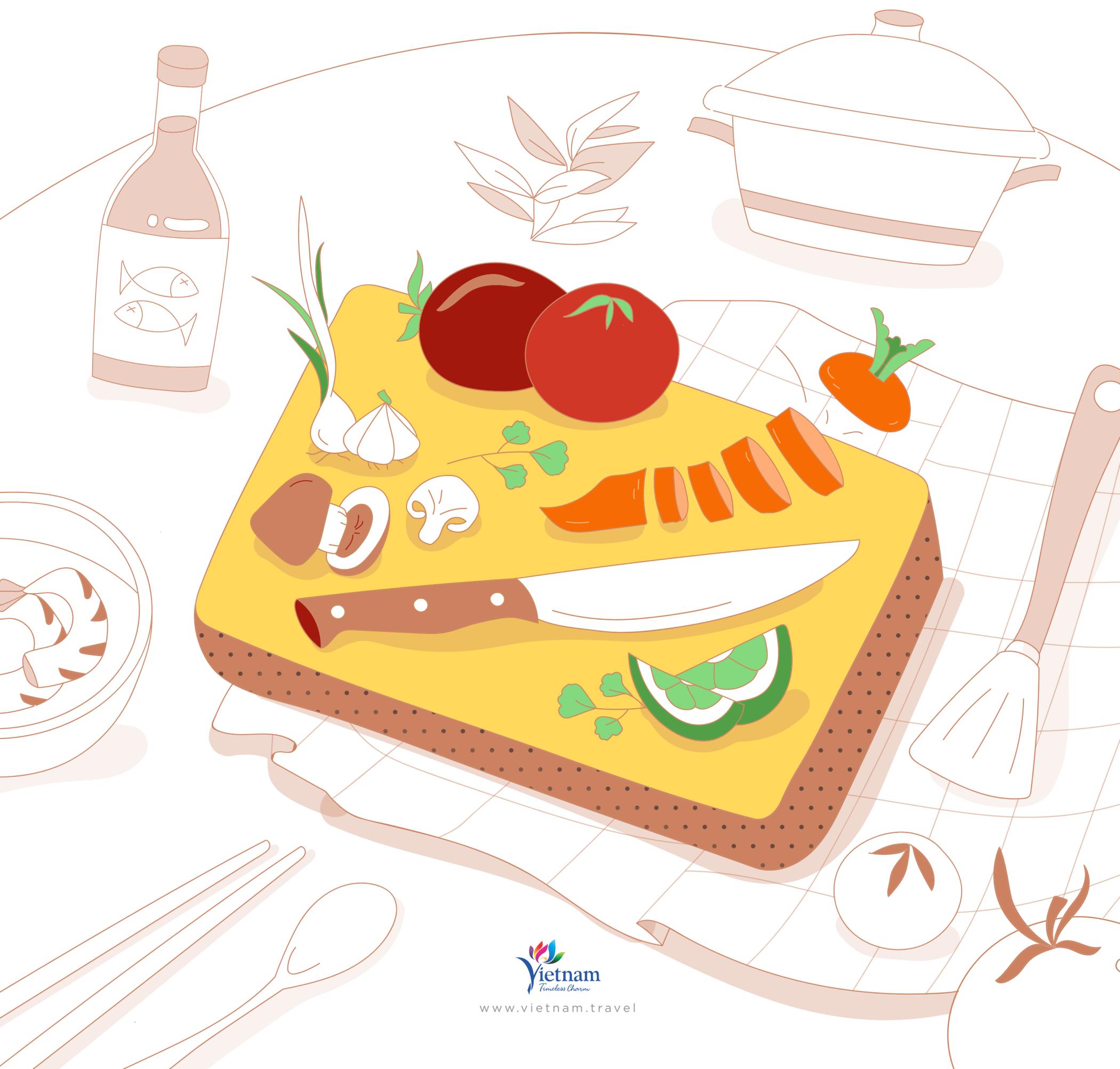


Vietnamese HOME COOKING

5 RECIPES TO TRY IN YOUR KITCHEN



BÁNH XÈO

CRISPY PANCAKES



If you're a fan of interesting textures, you will love bánh xèo. This crispy yellow pancake is stuffed with crunchy bean sprouts and soft shrimp. To eat, roll portions of the bánh xèo with fresh herbs and lettuce. Don't forget to dip each bite in the light fish sauce for a burst of flavour.

INSTRUCTIONS

INGREDIENTS

For batter:

500g bánh xèo powder
1 can of coconut milk
1 cup of water
1 pinch of turmeric powder

For stuffing:

200g headless shelled shrimp
200g bean sprouts
1 medium onion thinly sliced
Salt and pepper to taste
2 tbsp cooking oil
Spring onions
Shallots

For wrapping:

1 head of mustard greens and/or lettuce
1 bunch of cilantro and mint leaves
Shredded cucumber and carrots
Rice paper

For dipping sauce:

3 tbsp rice vinegar
1 tsp salt and pepper
2 tsp sugar
Half a lime
Shredded carrots
Fresh chillies
Water

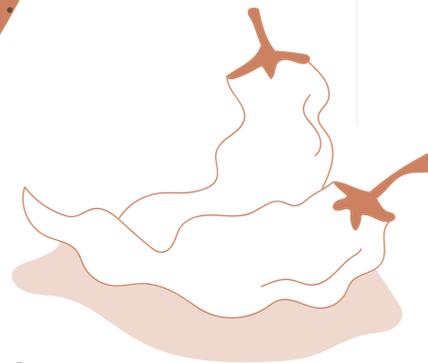
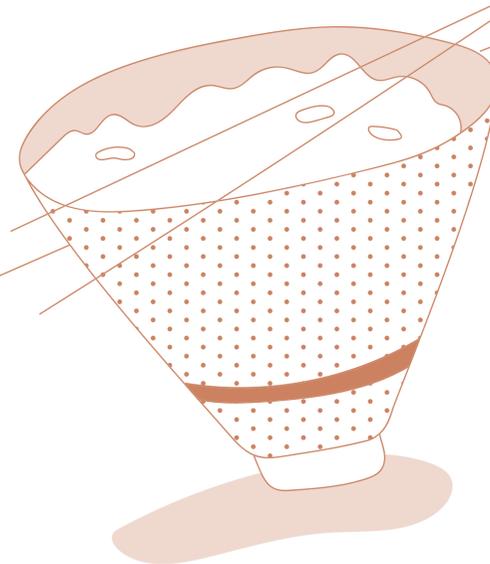
- Prepare the dipping sauce by mixing vinegar and sugar together in a bowl, season with salt and pepper. Add chillies, shredded carrots and lime juice. Dilute with a little water.
- Add diced shallots to raw shrimp and season. Set aside for 15 minutes.
- Heat a skillet on medium high, add cooking oil and sauté the shrimp until the flesh turns pink. Toss onions in the same skillet to stir-fry and set aside.
- Make the batter by mixing the powder and water in a large bowl. Add the coconut milk and turmeric to the batter, season and mix thoroughly.
- Heat a large pan. Pour the batter and quickly tilt and rotate the pan so batter is evenly spread to cover the pan.
- Cover with a lid and let the batter cook for a few minutes. Spread shrimp, bean sprouts, spring onions, and stir-fried onions evenly on one side of the pancake.
- Lower heat to medium and wait for the bánh xèo to become crispy on the edges before gently folding in half.
- Transfer bánh xèo to a plate and serve immediately with herbs, fresh greens, rice paper, and dipping sauce.

CÁ KHO TỘ

CLAYPOT FISH



Fresh river fish caramelised with coconut water is a dish synonymous with Vietnam's Mekong Delta. Cá kho tộ takes time to prepare, but the results are worth it. Open the hot claypot to reveal flaky, soft fish and a sweet and savoury sauce that's delicious when drizzled on hot rice.



INGREDIENTS

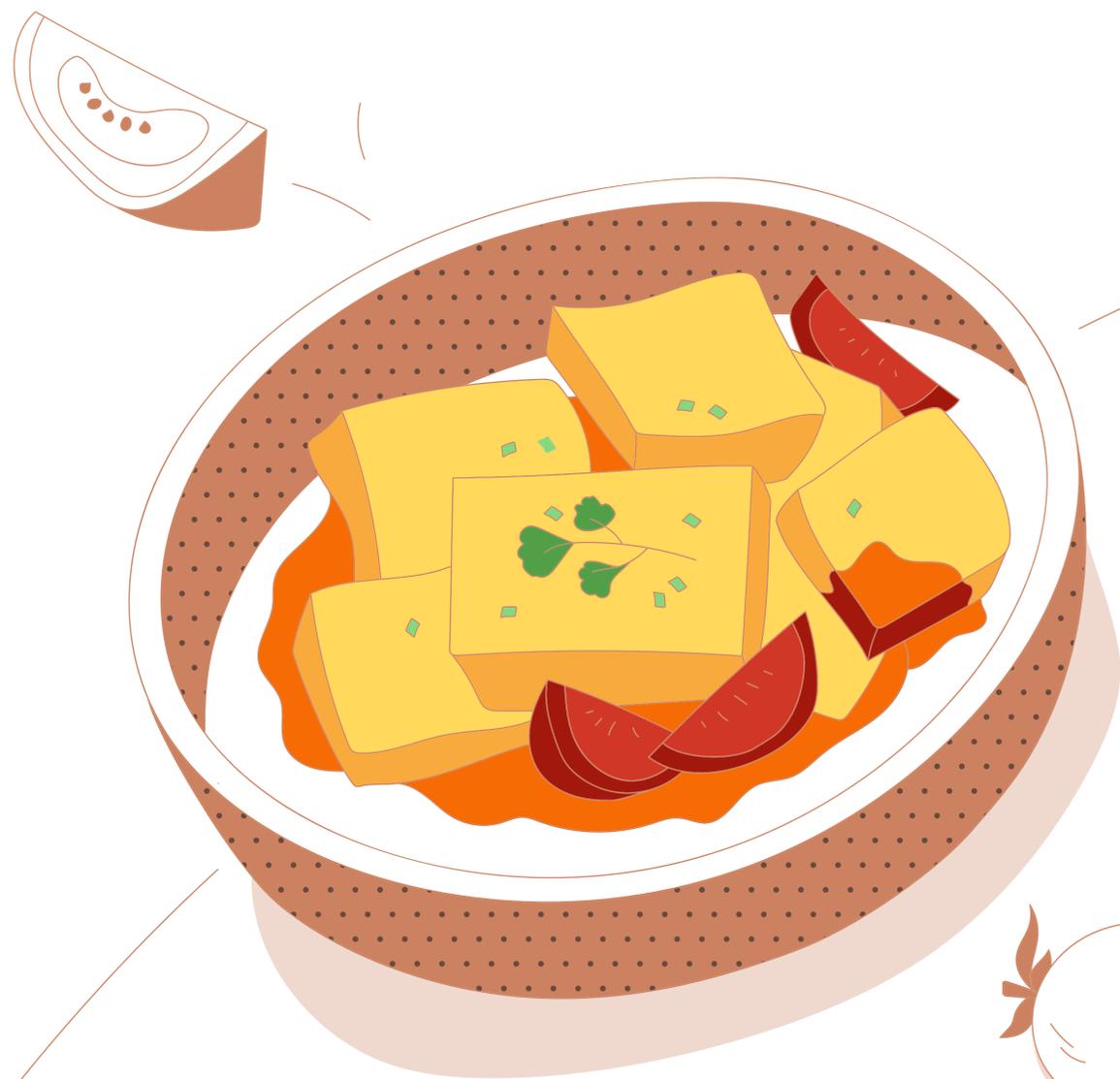
1.3kg catfish or any freshwater fish (sliced into thick steaks)
3 tbsp fish sauce
2 tbsp granulated white sugar
1 tbsp vegetable oil
1 cup of coconut water
1 cup of water
Minced shallots and garlic
Fresh galangal, spring onions, green peppers, and chillies

INSTRUCTIONS

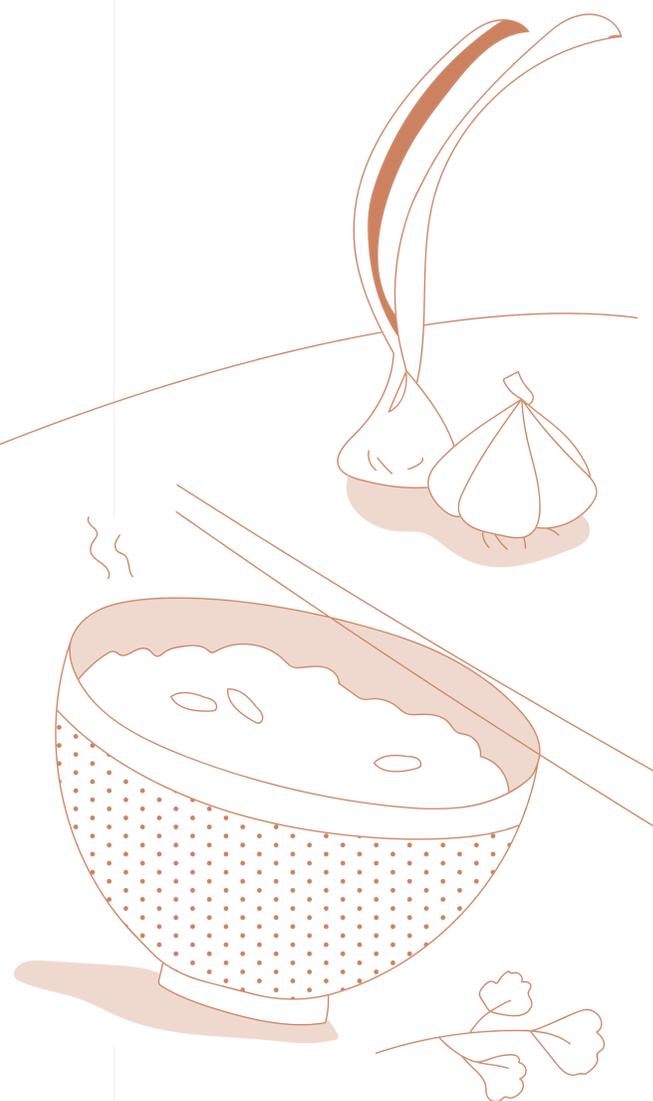
- Marinate sliced fish with fish sauce and 1 tbsp of sugar for at least 15 minutes.
- Fry galangal, chillies, and green peppers in hot oil until fragrant and set aside.
- In a large skillet, heat vegetable oil on medium high. Add the remaining sugar and heat until sugar turns amber. Immediately add shallots and garlic, saute until fragrant (20 to 30 seconds).
- Pour the water in and reduce the sauce for 15 seconds.
- Add the fish to a pot together with coconut water and the stir-fried herbs. Turn the fish on all sides to evenly coat with sauce. Cover and gently braise the fish for 60 minutes.
- Coat the inside of a clay pot with vegetable oil. Place the cooked fish, sauce and herbs in the clay pot and cover with foil. Bake in the oven at 170°C for 30 minutes.
- Garnish with spring onions and chillies, and serve with hot rice.

ĐẬU PHỤ SỐT CÀ

TOFU IN TOMATO SAUCE



Here is a dish many Vietnamese grow up with: fresh tofu cooked in tangy tomato sauce. Sprinkle a few bright green onions on top and serve with stir-fried morning glory and hot rice for an authentic home-cooked meal.



INGREDIENTS

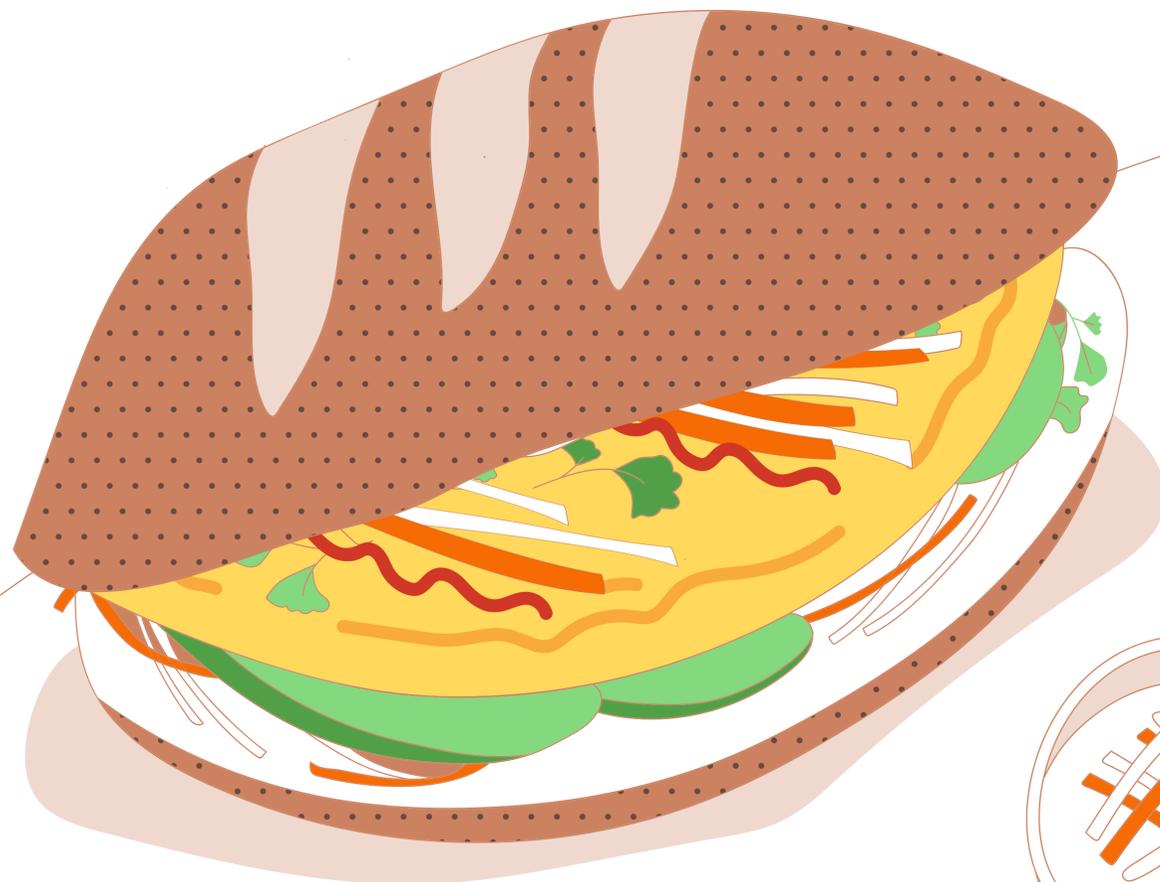
900g firm tofu
5 chopped ripen tomatoes
1 tsp fish sauce or soy sauce
1 tsp sugar
1 cup of water
Cooking oil
Garlic, shallots, spring onions, and chillies
Salt and pepper to taste

INSTRUCTIONS

- Cut the tofu blocks in half lengthwise, place a kitchen towel above and below the tofu to remove excess moisture for about 20 to 30 minutes.
- Place a pan of cooking oil on medium high heat, add a single layer of tofu and fry on both sides until golden brown. Set aside on paper towels to drain excess oil.
- In a medium skillet, heat cooking oil and fry garlic and shallots until fragrant. Add chillies, chopped tomatoes, water, fish sauce or soy sauce, and spring onions.
- Bring the sauce to a boil, then lower the heat and simmer until the tomatoes cook through and break down in the sauce.
- Taste and season the tomato sauce. Add the fried tofu and cook for a few more minutes.
- Plate the tofu and tomato sauce in a bowl, top with spring onions and coriander.
- Serve with hot rice and your favourite stir-fried or steamed vegetables.

BÁNH MÌ TRỨNG

EGG SANDWICH



Banh mi is a breakfast staple in Vietnam, but it can also be eaten at any time of the day. This simple vegetarian version showcases crunchy cucumbers, pickled carrots and a hot, fluffy omelette. To make a vegan version, just swap the egg for marinated tofu.



INSTRUCTIONS

- Mix vinegar and sugar in a bowl, add fresh chillies and shredded carrots. Allow the carrots to rest in the sauce for 15 minutes, then drain and squeeze with your hands.
- Beat the eggs in a bowl, season with salt and pepper.
- Heat oil in a frying pan. Pour the mixed eggs into the pan and spread evenly. Cook until golden brown, then flip the omelette and cook through. Set aside.

Vegan option:

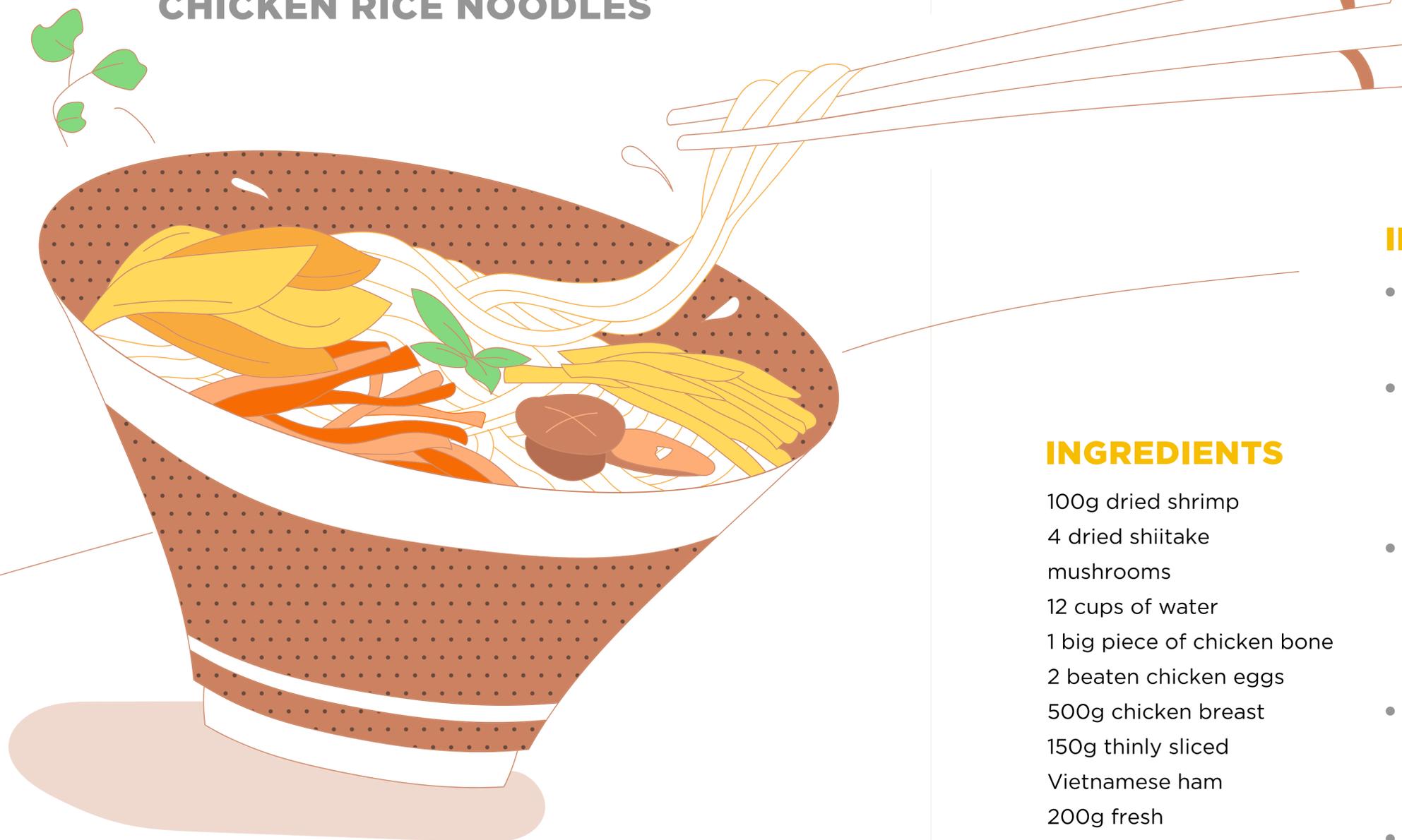
- Mix soy sauce, vinegar, and crushed garlic together in a bowl.
- Gently squeeze the tofu to remove as much moisture as possible, then cut into thick slices, fry in single layers in hot oil until golden on all sides.
- Let the tofu rest for a few minutes before putting them in the soy sauce mixture and let soak.
- Slice the bánh mì bread lengthwise, insert the omelette and layer the shredded carrots, sliced cucumbers, coriander. Add chilli or chilli sauce to taste. Drizzle with soy sauce.

INGREDIENTS

2 loaves of bánh mì bread
 4 chicken eggs or 1 block of firm tofu (vegan option)
 2 sliced cucumbers
 150g shredded carrots
 2 tbsp cooking oil
 2 tbsp rice vinegar
 2 tbsp sugar
 Fresh coriander, garlic
 Chilli sauce or fresh chilli
 Soy sauce
 Salt and pepper to taste

BÚN THANG

CHICKEN RICE NOODLES



On the streets of Hanoi, you can easily find this delicate noodle dish. Strips of tasty chicken, ham and egg are arranged atop soft rice noodles.

A ladle of piping hot broth and handful of aromatic herbs complete this nourishing bowl - perfect on a cold winter day.

INSTRUCTIONS

- Soak dried shrimp and mushrooms in boiling water for a few minutes. Rinse and set aside.
- Wash the chicken thoroughly with salt water. Boil 12 cups of water in a pot, make the broth by letting chicken bones cook for one hour. Skim any excess fat off with a ladle.
- Add chopped shallots and onions, ginger, shrimp, mushrooms, and fish sauce to the broth. Let simmer for another hour, then season with salt and pepper.
- Add chicken breast to the boiling broth. Cook for 25 minutes, then remove the chicken breast, cool and shred the meat by hand.
- Pour the beaten eggs into a hot oiled pan to make an omelette. Fold the eggs in half and slice into thin strips.
- Cook rice noodles according to package instructions. Place noodles in a bowl and arrange all toppings and herbs on top. Pour hot broth over and season with lime, chillies, and shrimp paste.

INGREDIENTS

100g dried shrimp
4 dried shiitake mushrooms
12 cups of water
1 big piece of chicken bone
2 beaten chicken eggs
500g chicken breast
150g thinly sliced Vietnamese ham
200g fresh rice noodles (bún)
2 tsp shrimp paste
Fresh spring onions, onions, shallots, ginger, hot mint, limes, coriander, and chillies
Salt, pepper, and fish sauce to taste