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BÁNH XÈO

VIETNAMESE PANCAKE

# BÁNH XÈO

## VIETNAMESE PANCAKE

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Banh xeo, meaning sizzling cake, is named for the loud sizzling sound it makes when the rice batter is poured into the hot skillet. The sizzling skillet results in a crispy crepe stuffed with bacon, shrimps, shallots, bean sprouts and straw mushrooms. To enjoy this dish like a local, cut it into manageable slices, roll it up in lettuce leaves and dip it into our spicy vinegar and fish sauce. Southern style banh xeo are larger and thinner than the small pan-fried versions in the central and northern regions where they're considered cold weather food. Regardless of this, we think they're equally as delicious on a hot summer's day by the pool with an ice-cold beverage in hand.

### INGREDIENTS

#### RECIPE

50 g Pork  
80 g Shrimp  
30 g Shallots  
50 g Asian mushroom  
100 g Bean sprouts

#### CONDIMENTS

50 g Green mustard leaves  
30 g Mixed herbs

#### PANCAKE

150 g Rice powder  
200 mls Water  
30 g Spring onion  
5 g Salt  
30 g Sugar  
5 g Turmeric powder  
1 Egg  
100 ml Coconut milk

#### DIPPING SAUCE

3 g Garlic  
5 g Fresh chilli  
3 g White vinegar  
20 g Sugar  
5 g Lime  
30 ml Coconut juice  
20 ml Fish sauce

### METHOD

1. Make the pancake by mixing the rice powder and water. Add spring onion, salt, sugar, turmeric powder, egg, and coconut milk. Chill the mix for 20 minutes.
2. Sauté the shallots, mushrooms, bacon and shrimp for a few minutes.
3. Heat a small non stick pan, add a little oil and half the bacon and shrimp mixture. Add the pancake mix and half the bean sprouts. Cover and cook for 5 minutes over a medium heat until golden brown.
4. Fold the pancake and mix over in half. Serve with the green mustard leaves, remaining bean sprouts and mixed herbs, including, coriander, Asian basil, mint and lettuce.
5. Make a dipping sauce by finely chopping garlic and chilli, adding white vinegar, lime, water and fish sauce. Heat and bring to the boil. Cool before serving.



#### SERVING SIZE

1 Portion



#### RECOMMENDED DRINK

Juicy mango tango cocktail

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BÒ CUỘN LÁ LỐT  
BEEF WRAPPED IN BETEL LEAF



# BÒ CUỘN LÁ LỐT

## BEEF WRAPPED IN BETEL LEAF

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The betel plant originated in South East Asia and has been cultivated for thousands of years as a medicinal herb and stimulant. In India they've long been considered an aphrodisiac while in traditional Vietnamese weddings the groom would offer betel leaves to the brides family, making them synonymous with love and marriage.

Ground beef is blended with mixed herbs, lemongrass, roasted and crushed peanuts, curry powder, garlic and placed on a low burning charcoal grill for around six minutes. The betel leaves impart a wonderful, herbaceous and slightly peppery aroma to the beef. The aroma is truly unique and helps to seal in the beef's moisture and juices.

### INGREDIENTS

#### RECIPE

150 g Beef eye fillet  
50 g Pork fat  
30 g Lemongrass  
50 g Spring onion  
5 g Garlic  
5 g Sesame oil  
10 g Soy sauce  
3 g 5 spice powder  
2 g Green pepper  
3 g Salt & Pepper  
20 Betel leaves

#### DIPPING SAUCE

3 g Garlic  
5 g Fresh chilli  
30 ml Warm water  
5 ml Lime juice  
20 g Sugar  
20 ml Fish sauce  
10 g Shallots  
5 g Sugar  
5 ml White vinegar

#### SALAD

20 g Mixed Asian herbs, mint, coriander, Thai Basil  
50 g Lettuce Leaves

### METHOD

1. Mince the beef and pork fat.
2. Mix with lemongrass, spring onion, garlic, sesame oil, soy sauce, 5 spice powder and green pepper. Season and allow the flavours to infuse for 15 minutes.
3. Meanwhile, wash the individual betel leaves in cold water and dry flat on a cloth.
4. Lay a large betel leaf shiny side down, or 2 smaller leaves, with the stem pointing down. Spoon a tablespoon of the mixture onto the bottom edge of the leaf. Work into a sausage shape, then roll the leaf up with the seam underneath to stop the leaf unrolling. Repeat with each leaf.
5. Cook the parcels, seam down, on a char-grill or barbecue hotplate over a medium heat, for 5 minutes, turning to create an even colour.
6. To make the dipping sauce, finely chop the garlic and chilli and stir in the lime juice, sugar, water and fish sauce. Bring the sauce to the boil and leave to cool before serving.
7. Serve with mixed herbs: peppermint, lettuce, coriander, mint leaves, and Thai basil.



#### SERVING SIZE

1 Portion



#### RECOMMENDED DRINK

Medium bodied Delas Ventoux, Grenache from France

A hand is shown pouring a thick, yellowish condensed milk from a small metal spoon into a dark, textured cup. The cup sits on a wooden tray filled with coffee beans. In the background, a glass of iced coffee is visible, and a metal coffee filter containing coffee grounds sits on a saucer. The scene is lit with warm, golden light, creating a cozy atmosphere.

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CÀ PHÊ SỮA ĐÁ  
VIETNAMESE ICE COFFEE

# CÀ PHÊ SỮA ĐÁ

## VIETNAMESE ICE COFFEE

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Coffee was introduced to Vietnam by French colonialists in the late 19<sup>th</sup> century. The popularity of one of the world's most addictive brews spread like wildfire and Vietnam quickly became a strong exporter of coffee with many plantations in the central highlands. Because of limitations on the availability of fresh milk, the French and Vietnamese began to use sweetened condensed milk with a dark roast coffee, a practice still followed today.

The rich, sweet and creamy aromas of Vietnamese coffee add flavour to the chutzpa of modern day Vietnamese street life.

### INGREDIENTS

#### RECIPE

30 ml Sweetend condensed milk  
60 ml Fresh water brewed  
4 tps Trung Nguyen grind or ground coffee

#### EQUIPMENT

1 Vietnamese coffee filter  
1 Cup for the brew  
1 Long-handled spoon in tall glass filled with ice cubes

### METHOD

1. Add sweetened condensed milk to a cup.
2. Add 4 teaspoons of coffee into a Vietnamese coffee filter. For a stronger flavour, add a few drops of water to the ground coffee and let it soak for a few seconds.
3. Tightly screw on the lid, so that the coffee is well packed.
4. Pour boiling hot water into the coffee press, the cover with the lid.
5. Allow the coffee time to drip. The longer it takes, the stronger the flavour. If the coffee is dripping too fast, then use a small spoon or tip of knife to screw the press on tighter, 1 turn clockwise. Or if it's dripping too slow, unscrew 1 turn counterclockwise.
6. Stir well and pour over ice cubes in the glass. Enjoy!



### SERVING SIZE

1 Portion

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CÀ RI GÀ

VIETNAMESE CHICKEN CURRY WITH  
MOUNTAIN SPICES

# CÀ RI GÀ

## VIETNAMESE CHICKEN CURRY WITH MOUNTAIN SPICES

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Vietnamese curry is most popular in the south where it is influenced by the curries of Laos and Cambodia. However, there is a distinct flavour to Vietnamese curry that sets it apart from its Asian neighbours. While being slightly milder than its Thai and Indian counterparts Vietnamese chicken curry is both fragrant and full of flavours.

Coconut milk enriched with lemon grass, black cardamom, aniseed and cinnamon infuses the succulent chunks of chicken with the rich, herbal flavours of a Vietnamese garden. Best served with a large bowl of steamed rice and a medium bodied Shiraz.

### INGREDIENTS

#### RECIPE

300 g	Chicken leg or thigh
50 g	Lemon grass
10 g	Star anise
10 g	Cinnamon stick (4 cm)
5 g	Garlic
30 g	Shallots
3 g	Salt
80 g	Sweet potato and carrot
5 g	Curry powder
5 g	Fresh chilli
5 g	Sugar
3 g	Black pepper
200 g	Coconut milk
500 ml	Chicken stock

### METHOD

1. Heat oil in a deep pot and add lemongrass, star anise, a cinnamon stick, garlic and shallots. Cook over a moderately low heat for a few minutes.
2. Add lightly seasoned cubes of chicken and cook for a few minutes each side so the meat absorbs the spicy flavours.
3. Add curry powder so it coats the chicken. Add the chilli, sugar and black pepper.
4. Add chicken stock to the level of the chicken and keep on a moderate heat.
5. Peel the sweet potatoes and carrots. Cut them into 2 cm cubes and add to the pot.
6. Once the meat is cooked add the coconut milk, bring to the boil and reduce. Serve with steamed rice.



#### SERVING SIZE

1 Portion



#### RECOMMENDED DRINK

Light breezy with mineral flavors Casillero Del Diablo Reserva Sauvignon Blanc from Chile



A photograph of a traditional Vietnamese dish, Chả Cá Hà Nội, presented in a rustic wooden bowl. The bowl is filled with several pieces of golden-brown fried fish, garnished with fresh green herbs and sliced green onions. The fish is served on a bed of rice. In the foreground, a small white bowl contains a vibrant yellow dipping sauce, likely a fish sauce-based dressing, garnished with sliced green onions, red chili peppers, and fresh herbs. The entire dish is set on a dark purple cloth, which is placed on a dark wooden surface. The lighting is dramatic, highlighting the textures of the food and the rich colors of the ingredients.

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CHẢ CÁ HÀ NỘI  
'CHA CA' HANOI STYLE

# CHẢ CÁ HÀ NỘI

'CHA CA' HANOI STYLE

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Hanoians consider 'cha ca' to be so exceptional that there is a street in the capital dedicated to these fried morsels of fish. This namesake alley is rich with the aromas of sizzling pieces of fish cooked on a charcoal grill and garnished with dill. The combination of ingredients — turmeric, dill, shrimp paste and fish sauce — delivers an intriguing muskiness bolstered with chillies, silky noodles and a thicket of other fresh herbs to season the chunks of moist fish. The dish has made a strong impression on a number of New York's cutting-edge chefs who have introduced it to restaurants in Manhattan, Greenwich Village and Brooklyn.

## INGREDIENTS

### RECIPE

250 g	Snake head fish
2 g	Turmeric powder
2 g	Turmeric
10 g	Galangal
10 g	Garlic
10 ml	Fish sauce
20 g	Sugar
2 g	Ground pepper

### DIPPING SAUCE

3 g	Garlic
5 g	Fresh chilli
5 ml	White vinegar
20 g	Sugar
30 ml	Water
20 ml	Fish sauce
15 ml	Lime

### SIDE DISHES

50 g	Pork fat
30 g	Spring onion
10 g	Dill
10 g	Coriander

## METHOD

1. Pound the turmeric, galangal, ginger and garlic in a mortar or blend in a food processor until a smooth paste.
2. Put the paste into a large bowl, add the turmeric powder, fish sauce, sugar and ground pepper.
3. Chop the fish into pieces and add so the fish is well coated in the paste. Cover with cling film and leave to marinate at room temperature for about 30 minutes.
4. Heat the oil in a frying pan over a medium-high heat. Add the marinated fish and fry for four minutes until golden brown, turning occasionally.
5. Remove from the heat and transfer to a serving dish.
6. Serve with a condiment made by heating oil and pork fat in a pan and adding the spring onion, before removing from the heat and adding the coriander and dill.
7. To make the dipping sauce, chop the garlic and chilli. Add white vinegar, sugar, water, lime juice and fish sauce. Bring to the boil and leave to cool.



### SERVING SIZE


1 Portion



### RECOMMENDED DRINK

Chilled classic mojito cocktail



The logo for 'spicespoons' is located in the top right corner. It features the brand name in a white, lowercase, sans-serif font. A small, stylized spoon icon is positioned above the letter 'i' in 'spicespoons'.The main image shows several golden-brown, deep-fried pork rolls (chả giò chiên) spilling out of a dark, ornate ceramic pot. The rolls are piled on a woven bamboo mat. To the left, a small white bowl contains a dipping sauce with shredded carrots and green onions. The background is a wooden structure with green grass-like plants. The text 'CHẢ GIÒ CHIÊN' and 'DEEP FRIED PORK ROLLS' is overlaid in white at the bottom right.

CHẢ GIÒ CHIÊN  
DEEP FRIED PORK ROLLS

# CHẢ GIÒ CHIÊN

## DEEP FRIED PORK ROLLS

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The principle of yin and yang plays an important roll in Vietnamese cuisine where the heating and cooling properties of ingredients are taken into account. For example, duck meat is considered warm and eaten during the hot season, while pork is considered cold and eaten during the winter months, making Deep Fried Pork Rolls an ideal winter snack. Minced pork bacon is mashed together with glass noodles, mushrooms, carrots, sweet potatoes, taros, turnips, shallots and garlic then wrapped in rice paper, deep fried till crisp and dipped in a lime, garlic, and chilli fish sauce. They're so good you can even enjoy them in the hot season. Just don't tell the traditionalists!

### INGREDIENTS

#### RECIPE

100 g Chicken breast  
100 g Pork  
30 g Black Chinese mushroom (dried)  
50 g Glass noodles  
70 g Carrot  
70 g Taro  
70 g Sweet potato  
70 g Turnip  
25 g Spring onion  
20 g Chopped Shallots  
15 g Fish sauce  
2 g Salt  
5 g Black pepper  
20 g Rice paper  
20 g Chopped Garlic

#### DIPPING SAUCE

3 g Garlic  
5 g Fresh chilli  
15 ml Lime juice  
20 g Sugar  
30 ml Warm water  
20 ml White vinegar  
20 g Fish sauce

### METHOD

1. Mince the pork and chicken breast.
2. Soak the dry mushrooms in hot water for 10 minutes then cut into small julienne strips.
3. Soak the glass noodles in warm water for 5 minutes.
4. Finely julienne the carrots, taro, sweet potato and turnips using a mandolin slicer or grater. Refrigerate for 20 minutes.
5. Finely chop the shallots and spring onion.
6. Mix the minced pork and chicken with the spring onions, shallots, garlic and fish sauce and season. Add in the julienne vegetables and glass noodles.
7. Spread a tablespoon of the mixture in a layer at the base of the rice paper and roll, folding in the sides, to create an 8 cm long, 3 cm thick roll.
8. To make the dipping sauce mix the chilli, lime juice, sugar, water, white vinegar and fish sauce. Leave for 15 minutes.
9. Deep fry the rolls until golden brown.



### SERVING SIZE

1 Portion



### RECOMMENDED DRINK

Serious dry reds Cordier la Croix Bacalan from Merlot Bordeaux, France



A close-up photograph of a clay pot filled with sautéed chicken, lemongrass, and chili. The pot is resting on a red patterned cloth. The chicken is the central focus, with a drumstick standing upright. The dish is garnished with lemongrass stalks and small red chili peppers. The background is a blue textured surface.

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GÀ XÀO SẢ ỚT  
SAUTÉED CHICKEN WITH  
LEMONGRASS AND CHILLI

# GÀ XÀO SẢ ỚT

## SAUTÉED CHICKEN WITH LEMONGRASS AND CHILLI

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Chicken is the perfect vehicle for what many people consider the sacred trinity of Asian spices: Lemongrass, chillies and garlic. Marry these ingredients together and your kitchen will emanate the kind of aromas to turn the heads of passersby and have them walking into lampposts.

In Vietnam, you're as likely to find this dish at high-end restaurants as you are on the fold-up tables of a street vender's mobile kitchen. The secret lies in allowing the ingredients to infuse the chicken breast with moist flavours while not overcooking the succulent chicken.

Lampposts aside, the results are sensational and will have family and friends clamouring for more at the next sitting.

### INGREDIENTS

#### RECIPE

250 g	Chicken breast sliced
3 g	Garlic
20 g	Shallots
30 g	Lemongrass
10 g	Fresh chilli
3 g	Capsicum
15 ml	Fish sauce
10 g	Sugar
3 g	Curry powder
10 ml	Soy sauce
20 ml	Oyster sauce
100 ml	Water
30 g	Spring onion
10 g	Black Pepper
1 cup	White jasmine rice
8 g	Chicken powder

### METHOD

1. Fry the garlic, shallots, lemongrass and chilli in a pot for a few minutes.
2. Add the chicken, thinly sliced, and sautéed for a few minutes.
3. Add the capsicum, fish sauce, sugar, curry powder, soy sauce and oyster sauce with the water.
4. Simmer for 5 minutes, stirring until the sauce thickens.
5. Remove from the heat, sprinkle on chopped spring onions, black pepper and serve with steamed rice.



#### SERVING SIZE

1 Portion



#### RECOMMENDED DRINK

Herbaceous aroma Amber craft beer

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GỎI CUỐN  
FRESH SPRING ROLLS



# GỎI CUỐN

## FRESH SPRING ROLLS

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When it comes to Vietnamese cuisine, you just have to roll with it. Fresh spring rolls may have started their journey in Vietnam but their popularity has spread globally, filling the world's finger bowls at cocktail parties from New York to Vladivostok. And any wonder! Fresh spring rolls are tightly packed morsels of crunchy delight: Bacon and prawn diced and sliced with crushed peanuts in a bed of herbs wrapped in rice paper and deep fried till golden brown. Topping it all off comes the sweet peanut sauce infused with garlic and chilli and brought to life with a splash of lime juice. The beauty of fresh spring rolls is that you can enjoy them standing up, sitting down or rolling around on the floor in fits of ecstasy. They really are that good!

### INGREDIENTS

#### RECIPE

30 g Pork belly  
80 g Prawns (shell-on)  
100 g Fresh noodles  
1 Egg  
4 g Fresh ginger  
5 g Asian basil  
5 g Mint  
5 g Coriander  
20 g Bean sprouts  
10 ml Fish sauce  
5 g Rice paper  
5 g Lettuce

#### DIPPING SAUCE

4 g Garlic  
10 g Fresh chilli  
15 g Sugar  
10 g Water  
1 Lime  
20 ml Fish sauce

### METHOD

1. To make the filling, simmer the pork belly in water until cooked, ensuring the meat is fully covered with liquid. Once cooked, slice the pork into bite-sized pieces. Next, simmer the prawns in water before removing the shells, cutting in half and deveining.
2. Beat the egg and fry. Remove from heat and thinly slice.
3. Peel the ginger and cut into julienne strips.
4. Dampen the rice paper and add a layer of fresh noodles, lettuce, mint, coriander, bean sprouts, ginger.
5. Slices of pork belly and egg. Place the shrimp on top. The fold in the sides of the rice paper and roll forward into a spring roll sized around 10 cm long and 4 cm thick.
6. To make the dipping sauce put garlic, chilli, sugar, lime juice and water in a bowl, then mixed together.



#### SERVING SIZE

1 Portion



#### RECOMMENDED DRINK

Well chilled Ruffino Prosecco from Italy





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GỎI ĐU ĐỦ VÀ XOÀI  
PAPAYA AND MANGO SALAD

# GỎI ĐU ĐỦ VÀ XOÀI

## PAPAYA AND MANGO SALAD

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Traditional Vietnamese food is universally admired as one of the world's healthiest cuisines. A reliance on herbs and vegetables, minimum use of oil and fresh ingredients sets the template for healthy dining. Papaya and mango salad encapsulates these qualities in a zesty bowl full of shredded green mango and papaya accompanied with prawns and lean slices of pork.

The crunchy texture of mango and papaya is brought to life by a supporting cast of herbs, spices and crushed peanuts. Mint, Vietnamese basil, cilantro, garlic, shallots and red chillies are diced and sliced and tossed together to keep your waste line trim and your appetite in check.

### INGREDIENTS

#### RECIPE

50 g Pork belly  
150 g Prawn  
8 g Coriander  
8 g Mint  
10 g Red Chilli  
8 g Peanuts  
100 g Papaya (green)  
50 g Mango green  
40 g Carrot  
50 g Onion  
8 g Garlic  
8 g Shallots  
10 ml Sesame oil

#### DRESSING

20 g Lime  
20 g Sugar  
5 g Garlic  
20 ml Fish sauce  
10 g Fresh chilli

### METHOD

1. Fry sliced garlic and shallots until golden brown. Drain and cool on a paper towel.
2. Simmer the pork belly in water until cooked, ensuring the meat is fully covered with liquid. Slice the cooled pork into bite-sized pieces.
3. Simmer the prawns in water before removing the shells, cutting in half and deveining.
4. Mix the coriander and mint leaves with sliced red chilli.
5. Roast the peanuts in the oven and crush.
6. Peel the green papaya and mango and julienne using a mandolin, along with the onion and carrot.
7. To make the dressing add the lime juice, sugar, garlic, fish sauce and chopped fresh chilli into a bowl. Chill for 10 minutes and season as required.
8. Put all the ingredients, except the herb mix, into a bowl and add 2-3 spoonfuls of dressing. Add roasted peanut and the herb mix just before serving.



#### SERVING SIZE

1 Portion



#### RECOMMENDED DRINK

Zingy grassy whites Nobile Pinot Gris, Hawke's Bay from New Zealand



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LÀU

VIETNAMESE HOT POT

# LÂU

## VIETNAMESE HOT POT

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The hot pot can be traced back over millennia to Mongolia where nomadic communities would fight off the hunger and cold with steaming pots full of beef, mutton and horse meat. The hot pot spread to southern China during the Tang dynasty and continued its journey into South East Asia where people developed their own regional variations, such as seafood.

Our mighty hot pot is a seafood lovers delight with cobia fish fillet, shelled scallop, squid, prawn and clam all added into a stock of carefully chosen ingredients. There are many other types of Vietnamese hot pots characterised by a spicy broth that balances the sweet and sour taste sensations. Perfect with an ice-cold beer.

### INGREDIENTS

#### RECIPE

150 g Mackerel fillet  
70 g Scallops  
200 g Squid  
300 g Prawns (shell-on)  
400 g Clams

#### STOCK

1 litre Fish stock  
100 g Lemongrass  
200 g Pineapple  
100 g Tomato  
100 g Mushroom  
30 g Spring onion  
10 g Red chilli  
1 Lime  
15 g Ginger  
30 g Onion  
30 g Shallots  
50 g Tamarind  
50 ml Fish sauce  
50 g Sugar  
5 g Salt

#### VEGETABLE PLATE

150 g Morning glory  
150 g Green mustard leaves  
150 g Chinese cabbage  
100 g Okra  
100 g Banana flowers  
100 g Indian taro root  
250 g Egg noodles  
250 g Rice noodle  
150 g Mushroom

### METHOD

1. Slice the fish into thin slices, take off the prawn shells, keeping the head on, to create a seafood plate.
2. For the vegetable plate, slice the vegetables into bite-sized pieces. Blanch the noodles in hot water for 3 minutes and then cool.
3. To prepare the condiments, soak the mushrooms in water with a pinch of salt for 20 minutes. Add the tamarind to hot water and stir to create a thick paste. Sieve to remove the seeds.
4. For the soup add the fish stock to a large soup pot. Add lemongrass, pineapple, tomatoes, mushrooms, spring onions, chilli, lime, ginger, onion, and shallots. Bring to boil. Add the tamarind, sugar and fish sauce.
5. Keep the soup hot and add in the vegetables and seafood to cook according to taste. Spoon the hot pot over the noodles.



### SERVING SIZE

1 Portion



### RECOMMENDED DRINK

Spicy warm reds Bodega Norton, Reserva Malbec, Mendoza from Argentina





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PHỞ BÒ  
BEEF NOODLE SOUP

# PHỞ BÒ

## BEEF NOODLE SOUP

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It's hard to go far in any Vietnamese city without catching the enticing scent of pho rising up from a street vender's mobile kitchen. If a single dish can unite a nation it's pho, and it's in Hanoi that the dish has taken on an almost cult status. As any Vietnamese chef will attest, the secret to a great pho lies in creating a rich and beefy broth with an irresistible aroma. From the garnish tray you can fine tune your beef noodle soup to your own liking. Add zest with a splash of lime juice and then spice it up with chilli and fish sauce. Lift the noodles above the broth and lay back to rest. In the next minute the flavours will unite. Many people believe this to be a fusion dish influenced by French colonialists, an alluring 'ménage a trois' of savoury, noodle and spicy delight.

### INGREDIENTS

#### RECIPE

300 g	Beef bones
50 g	Beef fillet
50 g	Beef sirloin or rump
10 cups	Water
50 g	Ginger
20 g	Shallots
30 g	Onion
5 g	Spring onion
15 g	Star anise
2 g	Cloves
40 g	Lemongrass
20 g	Cinnamon Stick (4 cm)
20 g	Black peppercorns
200 g	Rice noodles
50 g	Soy bean sprouts

#### CONDIMENTS

5 g	Asian basil
5 g	Coriander
5 g	Bean sprouts
5 g	Lime
7 ml	Fish sauce
3 g	Fresh Chilli
3 g	Ground pepper
20 ml	Chilli sauce
20 g	Soy sauce
20 g	Spring onion

### METHOD

1. Prepare the beef stock by boiling the beef bones in water for a few minutes. Pour the water away and rinse the beef and bones with water. Add 10 cups of water to a pot with the beef and bones. Bring to the boil and simmer gently. Remove any scum on the surface.
2. Grill the ginger and onion until slightly browned and add to the stock. Add the star anise, cloves, cinnamon and peppercorns. Simmer on a low heat.
3. Boil the noodles for about 5 minutes, until al dente, then rinse in cold water.
4. After an hour of simmering, remove the beef from the stock. Let the stock simmer for another 2 hours. Strain through a fine sieve.
5. Bring the strained liquid to the boil and turn down the heat. Add the fish sauce, salt and sugar according to taste.
6. Slice the beef fillet into thin slices.
7. Put noodles in bowls with slices of the beef, raw beef and raw onion on top. Pour over the hot soup so the raw beef cooks to medium-rare.
8. Serve with a Vietnamese side salad of fresh herbs, including peppermint, coriander, spring onions, Asian basil and bean sprouts, with lime, fish sauce, fresh chopped chilli, ground pepper, as well as chilli sauce and soy sauce.



#### SERVING SIZE

1 Portion



#### RECOMMENDED DRINK

Light and refreshing Bay craft beer

A close-up photograph of a traditional clay pot filled with a braised pork dish. The pork is cut into thick, succulent slices and is coated in a dark, glossy sauce. The dish is garnished with fresh green onions, sliced red chili peppers, and whole garlic cloves. The clay pot is set against a dark, textured background, possibly a wooden table.

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THỊT HEO KHO TỘ  
BRAISED PORK CARAMEL  
AND FISH SAUCE IN CLAY POT



# THỊT HEO KHO TỘ

## BRAISED PORK CARAMEL AND FISH SAUCE IN CLAY POT

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Cooking meat in caramel sauce is a popular technique in Vietnam; the sweet bitter sauce makes a perfect foil for slow braised pork. This dish is traditionally made in a clay pot, but a heavy saucepan or small Dutch oven also works well.

Explained in simple terms, caramel is sugar that has been taken to the edge of burning; the more it's cooked the darker and more bitter its flavour becomes. To balance the sweet and bitter caramel a generous dose of fish sauce is important for this dish. The sauce should be thick and the pork cooked through and sprinkled with green onion to create the authentic taste of Vietnamese home cooking.

### INGREDIENTS

#### RECIPE

200 g Pork belly  
50 ml Coconut juice  
5 g Garlic  
30 g Shallots  
5 g Fresh chilli  
1 g Pepper  
20 ml Fish sauce  
25 g Spring onion  
10 g Ginger - grated

#### CARAMEL SAUCE

5 g Ginger  
80 ml Soy sauce  
125 g Sugar  
15 ml Fish sauce

### METHOD

1. Planch pork belly in water.
2. Slice the pork into 1 cm wide pieces.
3. To make the caramel sauce heat oil in a small pan over a medium heat, add grated ginger and stir for a minute. Add the soy sauce and sugar and stir until the sugar dissolves. Add the fish sauce and reduce the heat and simmer for 5 minutes until the sauce thickens and turns a dark caramel colour.
4. Heat cooking oil in a clay pot to a medium high heat. Add the pork and fry, stirring occasionally.add the garlic , shallots, chilli, pepper, caramel and fish sauce, coconut juice. Cook for a few minutes until softened, stirring occasionally until the sauce is thick and the pork is warmed through.
5. Remove from the heat and sprinkle with spring onions and serve



#### SERVING SIZE

1 Portion



#### RECOMMENDED DRINK

Medium bodied fruity reds St Hallett Gamekeeper's Cabernet Sauvignon from Australia