



# Traditional homemade pho

NIBBLEDISH CONTRIBUTOR

## Ingredients

### Part 1-Soup/Broth

- 1 Pot of water (10L)
- 1kg Beef bones/Chicken bones
- 200gr White Raddish
- 200gr Fresh Ginger

### Part 2-MEAT

- 1/2kg Gravy Beef/Chicken pieces/ slices/ wings/ drumsticks

### Part 3- ALTOGETHER

- 60gr Salt
  - 60gr Rock sugar
  - 10gr Star Annaise
  - 2 stick Cinnamon
  - 250gr Brown Onion
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## Noodles

Get either Pho rice flat noodles or Kway Teow, if unavailable

## Garnish

1 Bunch of Vietnamese basil

250gr Fresh Bean sprouts

1 Lemon (sliced)

2 Bird Eyes Chilli (sliced)

## Instructions

Pho is a heartwarming meat-based Vietnamese soup. I discovered it when a good friend introduced it to me in Springvale after I moved to Melbourne. I was so overwhelmed I got a Vietnamese acquaintance to share me a sure-kill recipe. Both Chris and me are Pho addicts!

The recipe can be applied only to Beef or Chicken, following the Vietnamese traditions. The Soup/broth is cooked in 3 parts where ingredients are removed at every stage. Allowing slow cooking and introducing of different flavours. So its a lot of patience.

PART 1- Boil on medium heat for 1-2hrs and removed of all ingredients except Broth

PART2- add this afterwards and removed the beef/ chicken after 10 minutes, to be put aside( normally 3/4 cooked)

PART 3- When soup is clear, removed of all ingredients except Broth add Part 3 in and boil for another 2 hours

Best is to boil for 6hours.

NOODLES- Soften noodles in boiled water for 5 minutes and then microwave the noodles in the soup with meat for 3minutes.

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When served, put the garnish onto the hot boiling soup and it will half-cooked them and the flavour will spread through the soup beautifully.

Some people prefer not having lemon juice in their pho. I love mine sour like tomyam and lotsa bird eye chilli. I've yet to learn the Vietnamese Sambal which I like in my Pho too. So it looks kinda tomyam-ish in the end but taste so overwhelmingly delicate to your senses.

PS: you can add Vietnamese 'sambal' called SATE sauce into the soup for KICK!

:) Enjoy!