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

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.

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!