



**Rice noodles and grilled beef or pork
'Bun Cha'
Serves 2**

Ingredients for grilled pork or beef

300 g pork or beef (4 pieces)
1 tsp sugar
1 tsp thinly sliced onions
2 tsp cashew oil
½ tsp stock powder
½ tsp pepper
1 tsp cinnamon
2 tsp fish sauce

Ingredients for the rice paper

4 pieces of rice paper
½ cup of carrot thinly sliced
½ cup of sweet potato thinly sliced

Ingredients for the rice noodles

2 hands full of rice noodles
½ cup of cucumber thinly sliced
½ cup of carrot thinly sliced
½ cup of daikon thinly sliced
1 tbsp croutons
basil
3 tsp sugar
1 tsp vinegar
a small bowl of water
garlic sauce (see method garlic sauce)
a hand full of peanuts

Method

- Marinade the pork or beef with the sugar, fish sauce, cashew oil, stock powder and cinnamon, pepper
- Put the meat aside for 5 minutes

- Mix cucumber, carrot, daikon with water, sugar, vinegar and put in the fridge for 6 minutes
- Take the rice paper
- Arrange the carrot and sweet potato on the rice paper along the edge leaving about 2 inches uncovered on each side
- Fold uncovered side inward, then tightly roll the wrapper and closing the roll off with a bit of rice noodles
- Fried the spring rolls for 3 minutes and cut into pieces
- Now grill the marinated meat and cut into pieces
- Take the noodles and divide into two bowls together with a hand full of carrot, cucumber and daikon
- Add the croutons and basil, lettuce, mint in the bowl
- Mix all together and then add the fried spring rolls and grilled meat
- Now divide the garlic sauce over the two bowls with noodles
- Put peanuts on top and enjoy!



Famous chicken curry with sweet potato
'Ca Ri Ga'
Serves 2

Ingredients

½ a sweet potato	2 tbsp oil
½ a carrot	2 tsp chopped garlic
2 small onions	2 small bowls of water
300 g chicken	2 pieces lemon grass
2 tsp cashew oil	8 pieces of mushrooms
3 tsp fish sauce	2 tbsp white beans
1 tsp curry powder	2 tbsp coconut milk
1 tsp chicken powder	pinch of pepper
4 tsp white sugar	a pinch of basil
1 tsp salt	a pinch of fresh chili
2 tsp chopped shallot onions	1 baguette
1 tsp chopped chili	

Method

- Cut the sweet potato, carrot and onions into pieces
- Boil the vegetables for +/- 5 minutes
- Cut the chicken in cubes and add in a bowl
- Marinade the chicken with the cashew oil, fish sauce, curry powder, chicken powder, sugar, salt shallot onions and chopped fresh chili and stir well
- Stir the oil with the chopped garlic in the wok on a low heat
- Add the chicken and stir for about 10 seconds
- Add one bowl of water and stir shortly
- Add the rest of the water and add the potato, mushrooms, carrot, onions and lemon grass inside
- Boil for a few minutes on medium heat
- Add the white beans and coconut milk
- Boil for 2 minutes on medium heat
- Put the soup into bowls and add some basil, pepper and fresh chili to your liking
- Serve with baguette and salt, pepper, lemon sauce.



Fried spring rolls
'CHA CUON'
Serves 2

Ingredients

2 tbsp vegetable oil
1 tbsp chopped shallot onions
½ cup of carrot thinly sliced
½ cup of taro thinly sliced
1 tbsp shrimps cut into pieces
2 tbsp fresh spring onion
2 tbsp chopped mushrooms
2 tbsp chopped dry noodles
½ tsp pepper
1 tsp sugar
½ tsp salt
4 pieces of rice paper
Chili sauce

method

- Mix in a wok the vegetable oil together with the chopped shallot onions
- Add the carrot, taro, shrimps, spring onions, mushrooms and noodles in the wok and fried for one minute while stirring
- Add the pepper, sugar and salt and mix together
- Turn off the heat
- Fill the rice paper along the edge leaving about 2 inches uncovered of each side
- Fold uncovered side inward then tightly roll the wrapper and closing the roll off with a bit off water
- Fried the spring rolls for 3 minutes
- Enjoy with chili sauce



Salt, pepper and lemon sauce 'MUOI TIEU CHANH'

Ingredients

- 1 tsp salt
- 1 tsp pepper
- 2 pieces of lemon

Method

- add the salt, pepper and lemon together and stir well

Garlic sauce 'NUOC MAM TOI'

Ingredients

- 6 tsp fish sauce
- 2 tsp chopped garlic
- 4 tsp sugar
- 1 tsp chili
- 3 tbsp warm water

Method

- Add the fish sauce, garlic, sugar, chili and water into a small bowl
- Mix together until the sugar is dissolved completely



**Jelly coconut or coffee
'THACH RAU CAU'
Serves 2**

Ingredients

2 tbsp jelly powder
½ tbsp coconut powder
½ tbsp coffee powder
½ cup hot water
½ liter water
½ tbsp sugar
½ tbsp sweet milk
Cup
1/3 cup of crushed ice
Whipping cream

Method

- Make hot coffee (small cup), use 3 tbsp hot water and 6 tsp coffee powder and mix together
- Make hot coconut (small cup), use 3 tbsp hot water and 6 tsp coconut powder and mix together
- Mix the jelly powder, water and sugar together in a wok and turn off the heat when boiling
- Add the jelly in a bowl and add the coconut or coffee
- Put the jelly in the fridge for 5 minutes
- After 5 minutes take out the jelly and cut into pieces
- Now put a little bit of crushed ice into a glass and add the jelly, sweet milk and coconut powder
- Put some cream on top and enjoy!

