



Ingredients :

- 3 kg of Ribs
- 500 g stewing beef or rump steak or other piece of tender beef
- 4 onions
- 1 piece fresh ginger, minced
- 1 cinnamon stick
- 1 teaspoon black peppercorns
- salt
- 500 g of fresh rice noodles or 250 g of dried noodles
- 500 g of fresh bean sprouts
- 6 spring onions
- 4 tomatoes
- nuoc mam sauce
- lemon juice
- 2 green or red chilis
- chopped coriander leaves

Preparation :

Put the dish of ribs and beef pot roast in a pressure cooker filled with cold water, add 2 chopped onions, ginger, cinnamon, peppercorns and salt. Cover and let simmer for 6 hours on low heat.

Cook noodles in another pot, they should remain fairly firm.

Put the bean sprouts in a colander and pour over boiling water, remove and let cool, then remove all the blackened tails.

Mince the spring onions, cut tomatoes into thin slices, peel and cut the remaining 2 onions into thin slices. Cut the beef into thin slices.

To serve : Put a certain amount of noodles, bean sprouts, a few slices of beef, sliced ??tomatoes and onions in each bowl and pour the broth.

The guests add themselves the nuoc mam sauce, lemon juice, chillies and coriander.

Tips : Serve immediately to table, taking the warm broth and adding the various ingredients in each bowl.

Anecdote : This is the national dish of Vietnam! It is rather like the Moh Hin Gha of Burma.

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