



Vietnamese Beef Pho

Overview

Difficulty: Easy

Servings: 4

Preparation Time: 25 mins

Cooking Time: 90 mins

Ingredients

Ingredients – Beef Pho

100 ml Cooking Oil

1L Water

2L Beef Stock

1 Large White Onion

2 Nutmeg, Whole

2 Star Anise

2 Cinnamon Sticks

10 Cloves

15g Ginger

20g Garlic

20g Shallots

20g Palm Sugar

30g Coriander

200g Beef Shin

300g Sirloin

300g Vietnamese Pho, Dried

800g Oxtail, Cut into Pieces

2 Tablespoons Fish Sauce

2 Tablespoons Light Soy

Sauce

To Taste Pepper

To Taste Salt

Ingredients - Garnish

1 Lime

10g Thai Basil Leaves

10g Mint Leaves

15g Red Chilli

15g Spring Onions

20g Coriander Leaves

20g Fried Shallots

30g Fresh Bean Sprouts

Methods

Step 1

Chop spring onions, quarter a lime, deseed and chop the red chilli. Prepare coriander leaves for both garnishing and soup, by removing the stems.



Step 2

Cut a white onion into half, and pierce cloves into each half.



Step 3

Cut beef shin into slices.



Step 4

Separately blend shallots, ginger and garlic, until finely chopped.



Step 5

In a medium-sized pot, heat cooking oil and sear the oxtail until slightly brown, then remove from pot.





Step 6

In the same pot, add the onion halves with cloves, cinnamon sticks, nutmegs, and star anise.



Step 7

When the onion halves are browned, add in the chopped shallots, ginger, garlic, and 30g of coriander leaves.



Step 8

Fry until fragrant, and add palm sugar, beef stock, fish sauce, light soy sauce, seared oxtail and beef shin slices. Season with salt and pepper, bring to boil and simmer for about 90 minutes.



Step 9

When the oxtail and shin slices are soft, add in the sirloin meat.



Step 10

Remove oxtail from the soup and let them cool. Peel off the meat from the Oxtail and put them back into the soup.





Step 11

In a separate pot, boil water, and cook the Vietnamese pho.



Step 12

Once cooked, portion pho into bowls. Add in beef and soup, without the large onion and spices.



Step 13

Enjoy with chopped onions, fried shallots, chopped chilli, mint leaves, Thai basil leaves, fresh bean sprouts, coriander leaves and a slice of lime.

