

# R AVENOUS EATS





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Cooking Life Together

Hong and Kim



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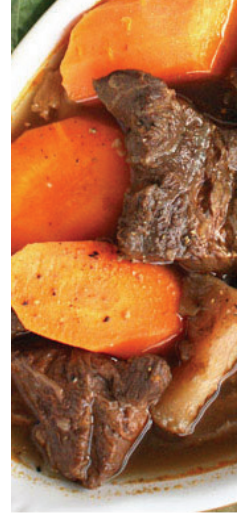
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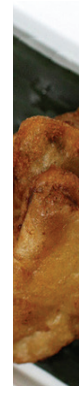
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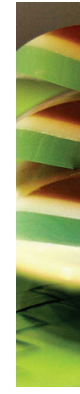
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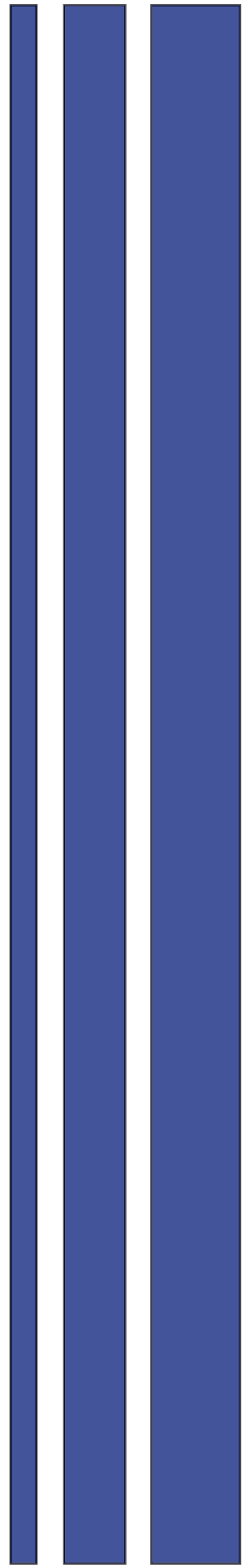
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# V I E T N A M E S E S T T A P L E S

One of our absolute favorite appetizers, banh beo originates from the central regions of Vietnam and Hue and can be served in variety of ways including in a “chen,” a small condiment size bowl or loose, stacked on a “dia,” or plate.

There is even a variation where it’s served in a larger rice bowl, yielding a much larger rice cake with a big dimple in the center for the toppings. Also, in the mien bac (Northern Vietnam), mung bean paste is also swiped onto the cake before the other toppings.

When ready to serve, top each banh beo with minced shrimp, scallion oil, and small pieces of pork rinds. Serve with some spicy nuoc mam cham.

# Banh Beo



1.5 HOURS



SERVES 4

1 package of rice flour mix  
3 tbs tapioca flour  
5 cups water  
1 ts salt  
2 tbs oil (neutral tasting)  
1/2 lb medium shrimp cleaned  
small bag of pork rinds/chicharrones  
1 bunch of scallions, chopped  
3 tbs cooking oil  
salt and pepper  
nuoc mam cham  
extra cooking oil to grease the banh beo

You can make the shrimp topping ahead of time. Season lightly with salt and pepper and quickly sautee in a bit of water. Drain and set aside to completely dry. Mince the shrimp and set aside.

Heat a small sauce pan with 3 tbs of oil. When hot, add the scallions, stir, and remove from heat and set aside.

Fill your steamer with water and bring to boil. In the meantime, in a large mixing bowl, combine water, rice flour mix, salt, tapioca flour, and oil and stir well.

If you're using the mode, it's important to grease each little chamber using a towel or large cotton swab tied to a chopstick. You don't have to do it every time and only when the rice cakes begin to stick as you're removing it--you may also need to wipe of any rice cake residue after each round. Stir the mix before each use and carefully fill each chamber without overflowing and steam for about 3 minutes.

You will see that the banh beo will become opaque when done. Remove and allow to cool for about 2-3 minutes. This step is important because if you try to remove the rice cakes when they are still hot and wet, it may break. Use a blunt ended butter knife and carefully remove each rice cake. Stack in overlapping fashion in a container until ready to serve.





# Banh Cuon



2.5 HOURS



SERVES 8



## BATTER

1 bag of rice flour (16 oz)  
1 bag of tapioca flour (14 oz)  
1 ts salt  
3 qt of water

## FILLING

1 lb ground pork  
1 cup Wood Ear mushrooms  
1 medium onion  
1 shallot, thinly diced  
1 tbs fish sauce  
fresh cracked pepper

In a large mixing bowl, combine the rice and tapioca flour with water and salt. Mix well. Steam the beansprouts in the microwave, slice the cha lua, and julien the cucumbers.

In a pan on medium high heat, add a small bit of cooking oil and fry the shallots. When shallots begin to turn yellow, add the ground pork and onions. Stir frequently and season with fish sauce. Mixture is done when the pork is no longer pink. Drain any excess liquid/fat and season with pepper and additional fish sauce or salt to taste.

Heat up a large nonstick pan to medium high heat. Brush on a very light layer of oil and ladle on the well mixed batter and immediately tilt and swirl the pan around to evenly coat the pan.

Cover for about 30 seconds and the crepe should be nearly transparent. Then invert the pan to your large aluminum work tray that has been lightly brushed with oil.

Add a small amount of filling into the center of the crepe and spread it out thinly. Then fold over the sides and place in a serving tray.

*Serve with plenty of steamed bean sprouts and julienned cucumbers, cha lua (Vietnamese ham) and nuoc mam cham on the side.*

# Banh Gio



3 HOURS



SERVES 10

## DOUGH

1- 12 oz package of banh gio flour mix  
1/2 tbs salt  
1/2 tbs sugar  
1 tbs cooking oil  
3 cups of water  
3 cups chicken broth  
1 package of banana leaves

## FILLING

3/4 lb of minced pork  
1/2 cup wood ear mushroom strips, soaked in warm water 10 minutes, drain and minced  
1 medium onion diced  
2 tbs fish sauce  
1 tbs oyster sauce  
1 tbs ground black pepper

First rinse the banana leaves and wipe dry with a paper towel. Cut the banana leaves into rectangles about five inches wide and set aside.

In a wok or large pan, add cooking oil and sautee the onions. When they become translucent, add the pork and wood ear mushrooms and stir. Add the fish sauce, oyster sauce, and black pepper. Cook until pork is done and adjust final seasoning to taste. Cover and set aside.

In medium pot under medium heat, add the water and chicken broth and rice flour mix and immediately stir.

Add the salt, sugar, oil and continuously stir until the mixture thickens to a thick consistency, about 10 minutes or so. Remove from heat and now you're ready to form the banh gio dumpling.

*The filling can be made a day in advance. You can use all water for the dough or any combination of water and chicken stock.*





# Banh Mi Thit



2.5 HOURS



SERVES 6



1.5 lb pork butt or shoulder  
1/4 cup minced Lemongrass  
1/4 cup sugar  
2 tbs fish sauce  
1 tbs ground pepper  
1-2 cloves garlic, minced  
2-3 shallots, minced  
3 tbs sesame oil  
1 tbs thick soy sauce

2 loaves of french bread or 6 demi baguettes  
1 cucumber, sliced thin  
1/2 bunch cilantro  
pickled carrots/daikon  
homemade pate  
homemade mayonnaise

Cut pieces of pork into 2-3 inch strips. Again, not too small as you do not want it to dry out and also so that it doesn't fall through the grilling basket. For best results, grill outdoors using a flexible grilling basket.

For the marinade, combine in a large mixing bowl the lemongrass, shallots, garlic, sugar, fish sauce, pepper, dark soy sauce, and sesame oil. Add pork and mix well and marinate for at least 1-2 hrs.

Prepare the cucumbers, cilantro, chili, and other condiments. Toasting the baguette is optional. Add the pate and mayonnaise in the baguette.

Grill the thit nuong until golden brown and slightly charred on each side. Add to baguette along with the condiments.

# Banh Pate So



2.5 HOURS



SERVES 6

3/4 lb ground pork or chicken  
1 medium yellow onion diced  
2 tbs fish sauce  
1/2 tbs ground pepper  
1 package of puff pastry squares or cups  
1 egg, beaten for egg wash  
1/4 cup wood ear mushrooms  
1/4 cup bean thread noodles  
1/4 cup chopped celery



Allow the puff pastry to defrost in the fridge and preheat oven to 400 degrees. Combine the meat with onions, fish sauce, ground pepper, and any veggies you plan to use. Add the meat mixture to one corner. Be careful not to add too much and leave space at the edges to seal the pastry.

Brush the edges of the pastry with egg wash and fold it into a triangle. Crimp the edges with a fork to seal. Brush the top of the pastry with egg wash for a beautiful golden color.

Finally, poke a tiny slit at the top to allow steam to release and allow the puff pastry to rise. Bake for about 15 minutes or until golden brown.

# Banh Tom



2 HOURS



SERVES 7

2 large sweet potatoes (cut into french fry like slices)

12 large head and shell on shrimp, deveined

1 package of tempura batter

Pinch of salt and pepper

1/2 teaspoon of tumeric powder

lettuce, herbs such as basil, mint, perilla,  
Vietnamese balm, pickled carrots and daikon  
nuoc mam cham



Peel and cut the sweet potatoes into thin french fry slices and set aside. Prep the shrimp and set aside.

In a mixing bowl, mix the tempura mix with water, beer, salt, pepper, and tumeric powder. The mixture should be gooey and thick like the consistency of Elmers glue. Add the sweet potatoes and coat well.

Heat frying pan to medium high. Shape the well coated sweet potatoes into a platform for the shrimp about 4-5 pieces and place in frying pan making sure they stay close together and not spread apart.

Immediately coat a shrimp with a little batter and place on top of the sweet potatoes pressing it firmly down and holding it there for a few seconds with some tongs.

The shrimp will stick onto the sweet potatoes but you might want to spoon over some hot oil the shrimp to cook the batter sealing the shrimp on.

Fry until golden brown on each side and drain on paper towels. Serve immediately or you can make some in advance and quickly heat it under the broiler to regain that crunch.



# Bang Xeo



2 HOURS



SERVES 6

1 /2 lb pork butt, cut into thin slices  
1/2 ts salt  
1/2 ts sugar  
1/2 ts fish sauce  
black pepper  
1/2 lb of shrimp  
1 medium yellow onion, thinly sliced  
3 cups of bean sprouts  
1 package of banh xeo mix  
3 cups of water or beer  
1 cup of coconut milk  
1 cup of chopped scallions  
1/2 ts salt

In a mixing bowl, combine banh xeo mix, coconut milk, and beer. Mix well. Let the ingredients meld together for about 20 minutes then add green onions. Marinate the pork with salt, pepper, sugar, and fish sauce. Set aside.

On high heat, heat 1 teaspoon of cooking oil in a nonstick frying pan and sautee a few pieces of pork. When it's about 1/3 of the way done, add onion slices and shrimp. Distribute the shrimp and pork evenly prior to adding the batter.

Stir batter with ladle and add about 3/4 quarter ladle full into the center of the pan and quickly swirl the pan to evenly distribute a thin layer of batter to the very edges of the pan.

Place a lid over the pan for about 1.5 minutes or so. When the crepe is almost completely cooked, the edges of the crepe start to curl up a bit and turn golden brown. Add the pre-steamed beansprouts to one side of the crepe.



# Bo Tai Chanh



2.5 HOURS



SERVES 6



1 pound of beef (thinly sliced beef eye round or tenderloin)

1 cup lemon juice or lime juice

2.5 tbs sugar

46 oz. can of pineapple juice

1/2 red onion, thinly sliced

1/2 white onion, thinly sliced

1/2 cup green onion

1/2 bunch of rau ram stems removed, leaves coarsely chopped

2 tbs fried shallots

2 tbs roasted peanuts, coarsely chopped

2 tbs nuoc mam cham

1 jalapeno (thinly sliced)

Mix lime or lemon juice with sugar until dissolved and set aside.

Fill half of a medium sized sauce pan with pineapple juice and heat to a rolling boil.

Quickly “blanch” some of the beef a bit at a time, no more than a few seconds or so removing it as it turns slightly opaque but still quite rare. Place in large mixing bowl.

Add the lime or lemon juice mixture and mix well, letting the acid do the rest of the cooking about 15-20 minutes, but use your judgement as to when to remove it from the acid. We like it pretty rare. Drain and squeeze out excess liquid from the meat.

Mix in the onions, rau ram and drizzle with a bit of nuoc mam dipping sauce (don’t over do it as you don’t want to overpower the fresh citrus taste) and mix well. Adjust to taste. Transfer to serving platter and top off with crushed roasted peanuts, shallots, and jalapeno.



# Bun Thit Nuong



1 HOUR



SERVES 4

1 14 oz. package of vermicelli  
thit nuong  
fresh herbs: mint, perilla, beansprouts  
cucumber, diced matchstick size  
lettuce, thinly chopped  
pickled carrots and daikons  
roasted peanuts, coarsely crushed  
scallion oil  
dipping fish sauce

Place vermicelli in boiling water for about 6-8 min, stirring regularly. To check for doneness, take a strand and taste. Drain and flush with cold water to stop cooking process.

In large bowl, combine vermicelli with grilled pork (thit nuong) fresh herbs, cucumbers, pickled carrots and daikon, crushed roasted peanuts, scallion oil, and dress with nuoc mam cham (dipping fish sauce).



# Cha Gio



3 HOURS



SERVES 8



2 lb ground pork  
2 medium jicama, shredded  
1 small taro root, shredded  
2 medium onion, coarsely chopped  
1/2 cup wood ear mushroom, soaked  
1 cup bean thread noodle, soaked and cut  
2 ts salt  
2 ts ground pepper  
2 ts sugar  
2 packages of spring roll shells or rice paper

## TAPIOCA SLURRY

2 tbs tapioca flour  
2 tbs water

Mix all ingredients together in a large mixing bowl. Test flavoring to your tastes by microwaving a small tablespoon for about 30s and adjust seasoning to your taste.

Any vegetables such as jicama and taro can be substituted (or omitted) for carrots or bean sprouts. Any type of ground meat can be substituted for chicken, turkey, or pork and shrimp.

Mix the water and tapioca in a small sauce pan on low heat and cook until it thickens to a paste. Set aside.

Place about 2 tbs of filling onto the edge of your wrapper and make one half roll. Crease the ends then fold up the sides. Complete the roll and seal with a small amount of tapioca slurry.

Fry in small batches at 350 degrees until golden brown. Place on cooling rack.

*Note: Rice paper will never brown as nice as wheat based paper. If using rice paper, fry only a few at a time, do not let them touch or touch them for the first minute.*

# Cha Lua



2 HOURS



SERVES 4

2 lbs fresh lean pork loin  
1 cup water  
2 tbs fish sauce  
1/2 tbs sugar  
2 bag of Alsa baking powder  
2 tbs tapioca flour

In a mixing bowl, add the pork, fish sauce, and sugar and mix. In separate bowl, add the water, tapioca flour, and baking powder and mix. It will foam and bubble up—that's normal. Fold this into the pork mixture. It will be quite moist. Cover and allow to rest at least 6 hrs but preferably over night in the fridge.

When ready to cook, grind the mixture one more time in small batches in your food processor. It's very important to keep the mixture cold, so work in small batches and keep the remainder in the fridge.

You can either wrap it up in a banana leaf or in plastic wrap. While it's prettier and you get a slightly more fragrant cha lua with banana leaf, wrapping the cha lua in plastic wrap is much faster and easier.

Remember that the cha lua will rise and expand a bit when cooked. Steam for about 20-25 minutes (will vary depending on size).

*Cooks note: The amount of Alsa baking powder and tapioca flour will determine the cha lua's "bounciness" and chewiness.*





# Chao Ca



2 HOURS



SERVES 6

1 cup jasmine long grain rice  
1.5 liters or 6 cups of water  
1.5 lb whole firm white fish  
2 large knobs of peeled ginger  
3 shallots (2 whole and 1 sliced thin)  
3 cloves of minced garlic  
1 medium onion peeled and quartered  
2 tbs olive oil  
quality fish sauce (such as Red Boat)  
1/2 cup chopped green onion and cilantro  
fried shallots  
fresh cracked pepper  
bean sprouts

In a stock pot, bring to boil the whole fish, crushed ginger, whole shallots, and onions along with 1.5 ts of salt. Boil for 5-8 minutes or until the flesh is cooked. Carefully remove the fish and allow to cool. Reduce heat to medium low.

Meanwhile, in a nonstick pan with heat on low, heat the olive oil, thinly sliced shallots, and rice until its color becomes opaque and just slightly browned. Add the browned rice and shallots to the broth and continue to cook under medium heat, stirring occasionally.

Peel away the flesh of the fish and return the head, bones, and tail to the stock. Break up the flesh in chunks and season with a few dashes of fish sauce and pepper.

Heat up another 1 tablespoon of olive oil in the same nonstick pan used to brown the rice and add minced garlic. When fragrant, quickly saute the fish chunks for a few minutes and season to taste.

Serve in soup bowls and garnish with green onions, cilantro, fried shallots, julienned ginger, and fresh cracked pepper. Top with fresh bean sprouts and enjoy!



# Gio Thu



3.5 HOURS



SERVES 4

2 pig ears  
2 pig tongue  
1 snout or cheek  
2.5 tbs fish sauce  
1 ts sugar  
2 cloves garlic, minced  
2 medium shallots, minced  
2 tbs coarsely cracked peppercorns  
1 cup black fungus (whole wood ear mushrooms)  
cooking oil  
2-3 empty medium sized round tin cans or cardboard cans and plastic sandwich bags

Rinse the ears, tongue, snout and hamhock and boil in a large pot for about 45 minutes or until the pig ears are soft. Drain and soak in a cold water bath until cool.

Slice the pig ears thinly, about 1/4 inch wide. The tongue may have a thin white layer on top. Shave off this layer with a knife or peeler and slice the tongue similarly. Do the same with the snout—there may be sections of the snout that has hair still on so you can discard that.

In a large nonstick wok or pan, heat a few tablespoons of cooking oil and add the shallots and garlic. Saute until it becomes aromatic and then add the pig ears, snout, tongue, and hamhock. Add the cracked peppercorns, sugar, and fish sauce and fungus. Continue to saute and stir. You will notice the liquid from meats turning viscous sticky, about 10 minutes or so.

Place sandwich bags inside the empty cans and fill the containers—you really want to pack it in and fill it as much as you can. Seal the bag and place something heavy on top and store in the fridge overnight.





# Goi Ngo Sen



2 HOURS



SERVES 5

- 2 Jars of pickled lotus roots
- 3 cups of pickled carrots and daikons
- 1 bunch of fresh coriander
- 1 bunch of mint
- 1/2 lb of pork shoulder
- 1/2 lb of shrimp
- 2 tablespoons of roasted peanuts
- 2 tablespoons of fried shallots
- 1/2 cup of nuoc mam cham

Boil the pork shoulder in water with salt and sugar. Boil the shrimp with the shell on. Set aside and let cool.

Rinse out the pickled lotus roots. Cut the lotus roots in half shortwise, diagonally in bite size pieces. Coarsely chop the fresh coriander and mints. Slice the pork thinly. Peel the shrimp and slice the shrimp in half lengthwise deveining at the same time.

In a large bowl, mix together the drained pickled carrots and daikon, lotus roots, mint, coriander, sliced pork, and nuoc mam cham.

Top the salad with shrimp, roasted peanuts, and fried shallots. Enjoy this simple, deliciously crunchy Vietnamese lotus root salad.



# Goi Tom



2 HOURS



SERVES 4

1 bunch of celery stalks  
1 English cucumber  
3 carrots  
1 medium daikon  
1.5 tbs salt  
fried shallots  
roasted peanuts  
chopped cilantro  
nuoc mam cham  
muslin cloth  
1/2 lb medium shrimp headless shell on and deveined  
1/2 ts salt  
3 ts sugar  
1 tbs white or rice vinegar  
2 tbs water

In mixing bowl, combine thinly sliced celery, cucumbers, carrots, daikon, and jalapeno with 1.5 tbs salt and mix well. Cover and let it set in the fridge for about 1/2 hr.

In the meantime, poach the shrimp. In a saucepan, combine 1/2 ts salt, 3 ts sugar, 2 tbs water and 1 tbs vinegar. Heat with shrimp until it turns opaque and orange, stirring to cook evenly. Drain and set aside to cool, then peel and set aside.

By now the veggies will be more translucent in appearance and appear wilted. In a colander, rinse off the salt well with cold water. Working in small batches, place the veggies in a muslin cloth and wring out the liquid.

Return the veggies to a mixing bowl, add the jelly fish and shrimp. Serve topped with peanuts, fried shallots, and chopped cilantro. Dress with the more tart nuoc mam cham dressing.





# Nem Chua



3 HOURS



SERVES 4

- 1.5 lb of extra lean pork
- 8 oz package of cooked pork skin
- 1 head of garlic divided in 2/3—finely mince
- 2/3 of the cloves and thinly slice the remainder
- 2 tbs white peppercorns
- thai chile
- 3 tbs sugar
- 1 bag of seasoning Nem/Nam mix

The pork skin typically comes frozen so first defrost that. Rinse in luke warm water and squeeze out excess water and allow to dry. Rinse and soak the whole white peppercorns and allow to dry.

Use the leanest cut of pork possible, typically extra lean loin meat or tenderloin.

In a mixing bowl, combine the pork, sugar, pork skin, minced garlic, peppercorns, and the nem season mix. Mix well—it might help to use plastic gloves here. Squeeze and knead the mixture until it gets very sticky.

There are several ways to wrap up the nem chua. Layer the garlic slices and chile slices on top and cover tightly with additional plastic wrap. Put something flat and heavy on top to press it down—you want a nicely packed nem chua.

Allow the nem chua to cure in the fridge for 24-36 hours. It will turn a beautiful pink color. When done, slice into small squares and wrap each individually with plastic wrap or abanana leaf.



# Rau Muong

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1 HOUR



SERVES 3

1 lb rau muong  
2 tbs minced garlic  
1 tbs minced shallots  
1/2 tbs dried belecan paste  
2 red thai chili (thinly sliced)  
1 tbs small dried shrimp  
3 tbs cooking oil

With mortar and pestle, mix shrimp and dried belecan paste together breaking up the softened shrimp.

Heat a large wok or pan on high and add cooking oil. When the oil is hot, add garlic, shallots, and the belecan paste mixture. Stir for a minute or so and add the rau muong. Quickly stir fry until just wilted.

Toss in the chili and add a tablespoon or two of the shrimp water. Do not over cook.



# Thit Kho



1.5 HOURS



SERVES 4

2 lbs pork belly  
juice from 2 young coconuts (4 cups)  
4 tbs of fish sauce  
fresh cracked pepper  
2-3 garlic cloves, gently crushed or thinly sliced  
1-2 shallots, thinly sliced  
4 whole hard boiled eggs peeled



Boil the pork in water for about 3-4 min to get rid of the gunk. Dump out the water and rinse the gunk off the pork and the pot. Return the pork to the pot and add the coconut juice.

Add the eggs, fish sauce, shallots, and garlic. The liquid should be generous enough to cover both the pork and eggs to caramelize evenly, if not, add a bit more water or additional coconut water. Turn to medium high heat and bring to rolling simmer and cover lid, reducing heat to low. Braise for at least 1 hour.

The natural sugars of the coconut juice and fish sauce will caramelize the pork and eggs. Taste the sauce and adjust with additional fish sauce or sugar to taste. Add plenty of fresh cracked pepper just before serving with fresh steaming hot rice and a side of veggies.

*Cooks notes: If no young coconut water is available, used canned coconut water. You can cook mustard greens in the sauce as it braises for a great veggie side.*



# Tom Rang Muoi



2 HOURS



SERVES 6

10-12 large head on shell on shrimps

1/2 cup corn starch

1 tbs kosher salt

1 tbs fresh cracked pepper

1 ts sugar

cooking oil

1 medium white onion, sliced in thin wedges

1 -2 jalapenos, sliced thin

1 scallion, cut about 1/2 inch length

1 tbs minced garlic

Wash shrimp in cold water and cut off long whiskers and sharp point on the head with scissors and dab dry with paper towel.

In small bowl, combine salt, pepper, and sugar. Set aside. If you're using the sichuan pepper corns, lightly toast and then using mortar and pestle, crush coarsely and add to seasoning mixture.

Heat large wok or deepfryer with cooking oil to high, about 350 degrees. Dredge the shrimp in the corn starch to get a light coating, shaking off excess. Deep fry the shrimps in small batches until nicely pink/red and crispy, about 3-4 minutes. Remove and drain.

Heat another large wok/pan with a bit of cooking oil. When oil is hot, add garlic and then onions, jalapenos, and scallions. Quickly stir-fry the veggies for a minute or so and add the shrimp and sprinkle about 1/2-1 ts seasoning mixture. Continue to stir fry and make sure seasoning coats well, for another minute. Transfer to serving plate and serve immediately.





# Xoi Bap



2 HOURS



SERVES 8



1.5 cup glutinous rice (soaked in water overnight and drained)  
1 32 oz can of white hominy, drained  
1/2 cup split and deshelled mung beans (soaked in water overnight and drained)  
1/2 ts salt  
fried shallots  
sugar  
Steamer or Sticky Rice Bamboo steamer  
muslin fabric or cheesecloth

If you have two steamer trays, you can steam both the rice and mung beans at once. If not, do each separately.

Bring a steamer to boil. Place muslin fabric over the steamer tray and add the glutinous rice and hominy. Season with salt and mix well. Steam until rice is soft, clear, and sticky but not too mushy, about 15 minutes or so. Remove and place in serving bowl.

Hominy is precooked and ready to eat out of the can, so the purpose of cooking it with the rice is to incorporate it into the sticky rice. If you add the hominy after the rice is fully cooked, it doesn't stick to the rice as well.

Now steam the mung beans in a similar manner until you can easily crush a grain of mung bean with your fingers, about 15 minutes. Remove and add to small bowl and lightly crush and fluff with a spoon. Place this on top of the rice and hominy mixture.

Generously sprinkle fried shallots and sugar on top and enjoy. You can also use the sesame, peanut, sugar and salt mixture as well.

# Xoi Gac



2 HOURS



SERVES 8

2-3 pounds of glutinous rice  
gac fruit  
1 tablespoon of salt  
2 tablespoon red wine  
1 can of coconut milk  
2 cups of sugar

Soak the glutinous rice over night and when ready to make the xoi, drain and allow to dry.

Use gloves because the seeds can stain your hands. Cut open the gac and pick out the seeds and place in a small mixing bowl. Add about 1 tablespoon of red wine and using your hands, rub off as much of the red coating as possible. Add this to the rice along with the salt. Mix well to fully coat all the grains of glutinous rice in beautiful gac red.

Steam the rice until almost fully cooked—about 15 minutes or so. Then add sugar and coconut milk—mix and cook for another 5 minutes. You may have to cook in batches if your steamer can't hold all of the rice at once. The rice should be semi sweet, but not too sweet. Adjust to your liking.





# Xoi Man



2 HOURS



SERVES 8

2.5 cups glutinous rice  
2 links of Chinese sausage  
1 boneless chicken breast/thigh  
3 tbs small dried shrimp  
rouc/cha bong  
2 green onions, thinly sliced  
1/2 onion thinly diced  
fried shallots  
2 ts soy sauce  
steamer, muslin fabric

Add the drained glutinous rice to a bowl and mix well with soy sauce. Using a bamboo steamer or a regular steamer lined with muslin, add the glutinous rice and steam for 12-15 minutes or until rice is soft, sticky, and translucent but not mushy and still holds it's shape. If you think it's too dry, add a tbs of water and mix.

In the meantime, in a pan or wok on medium high, add the Chinese sausage, onions, dried shrimp and chicken. No need for oil here as the fat from the Chinese sausage is more than enough. Add a dash or two of soy sauce if you like. Finally toss in the green onions when chicken is just about done, turn off the heat.

When the sticky rice is done, remove to a mixing bowl. Add the sauteed mixture and mix well. Adjust seasoning by adding additional soy sauce as desired. When serving, top with ruoc/cha bong and fried shallots.





# DMASHINES

Bo Bia is a common street food in Vietnam made up of Chinese sausage, jicama, carrots, dried shrimp, and slivers of thinly scrambled egg. Although the word “bo” means beef, there is no beef in this whatsoever. The dish and name likely derived from Chinese Teochow immigrants in Vietnam who had a similar dish called “Popiah” pronounced “Bo-BEE-a.” The Chinese version however is made with a thin wheat crepe, but being in Vietnam, the Chinese immigrants quickly adapted the rice paper to their traditional dish. The stuffing however can be diverse and include other items such as tofu, bean sprouts, and lettuce. The traditional dipping sauce is typically hoisin based.

# Bo Bia



2.5 HOURS



SERVES 8

## BO BIA

1 cup shredded carrot  
1 cup jicama, thinly sliced  
2 eggs  
1/2 package chinese sausage  
1/4 cup small dried shrimp  
fish sauce  
salt and pepper  
rice paper

## PEANUT SAUCE

1 teaspoon of chopped garlic  
1 teaspoon of minced ginger  
1 teaspoon chopped shallots  
1 teaspoon of oil  
1/2 cup of creamy peanut butter  
1/2 cup of hoison sauce  
crushed roasted peanuts

*For Peanut Sauce:* In medium sauce pan, lightly add oil and sautee garlic, shallots, ginger and mix together equal portions of peanut butter and hoison sauce under low heat. Slowly mix in hot water--a few tablespoons at a time and stir to incorporate and thin out the sauce to your desired consistency.

Heat oven to 200 degrees. Place the cut sausages on a foil lined cookie pan and place in the oven for about 10-15 minutes.

Scramble the eggs and season lightly with salt and pepper. In a large nonstick saute pan, pour a small amount of cooking oil then saute the carrots, jicama, and shrimp. Season with fish sauce and pepper to taste. Cook until carrots and jicama are just barely wilted. Remove and set aside.

Now you have everything you need to assemble your bo bia. Dip rice paper in lukewarm water and when soft and pliable, add your veggie mixture, eggs, and finally your sausage and roll.





# Ceviche



2 HOURS



SERVES 8

1 lb shrimp (headless, peeled and deveined)  
1 lb scallops (bay scallops or divers scallops)  
1/2 cup diced mango  
1/2 cup diced bell peppers  
1/4 cup diced red onions  
mint or cilantro leaves, coarsely chopped  
2 cups of lime or lemon juice  
1-2 jalepenos, deseeded and finely diced  
sea salt/Kosher salt and freshed cracked pepper



The key to evenly cook the proteins is that all pieces of shrimp and scallops should be about the same size. If you're using bay scallops, cut the shrimp to equal size. If you're using diver scallops, cut into small cubes and similarly cut the shrimp the same size. The smaller the pieces, the quicker it will "cook" but don't cut it too small.

Add about 1 and 3/4 cups of lime/lemon juice in mixing bowl with the prepared shrimp and scallops. Mix well and press a sheet of saran wrap over the mixture to keep it submerged. Refrigerate for about 1 hr or until shrimp and scallops become opaque.

In the meantime, prep the red onions, mangos, red bell peppers, jalepenos, and mint leaves.

When shrimp and scallop mixture is ready, drain the citrus. Toss in the red onions, mangos, red bell peppers, jalepenos and mix well with the remaining 1/4 cup of fresh lime juice. Now add Kosher salt or fresh cracked sea salt to taste as well as fresh cracked pepper. Finally toss in chopped mint and serve.

# Fish Sauce Wings



2 HOURS



SERVES 4

1/2 cup Vietnamese fish sauce  
1/2 cup superfine sugar  
4 garlic cloves, 2 crushed and 2 minced  
4 heads of garlic, divided  
3 pounds chicken wings split at the drumettes  
2 tablespoons vegetable oil, plus more for frying  
1 cup cornstarch  
1 tablespoon chopped cilantro  
1 tablespoon chopped mint

In a bowl, whisk the fish sauce, sugar, and crushed garlic. Add the wings and toss to coat. Refrigerate for 3 hours tossing the wings occasionally.

Heat the 2 tablespoons of oil in a small skillet. Add the minced garlic; cook over moderate heat until golden, about 3 minutes. Drain on paper towels.

In a large pot, heat 2 inches of oil to 350°. Pat the wings dry on paper towels; reserve the marinade. Put the cornstarch in a shallow bowl, add the wings and turn to coat lightly.

Fry the wings in batches until golden and cooked through. Drain on cooling rack and transfer to a bowl.

In a small saucepan, simmer the marinade over moderately high heat until syrupy. Strain over the wings and toss. Top with cilantro, mint, and fried garlic and serve.





# Flatbread Pizza



1.5 HOURS



SERVES 4

1 package of lavash bread, cut into rectangular pieces  
olive oil or olive oil spray  
Italian seasonings  
tomatoes  
sauce: go lightly

Pre heat oven to 400 degrees. Lightly brush or spray olive oil on the lavash bread and sprinkle your desired seasoning on top.

Place your “dry” toppings—mushrooms, tomato, pepperoni, cheese, etc. Since the bread is quite thin, don’t overload it and spread the toppings around. On a baking pan or cookie sheet, bake approximately 8-10 minutes or until lavash is golden brown at the edges.

If you’re using wet ingredients such as tomato sauce, bake the lavash first for about 4 minutes, then remove and as the lavash bread cools, it will become quite crisp.

Add a light layer of sauce at this point, then any additional ingredients and place back in the oven and bake until edges turn golden brown, another 4-6 minutes.



# Grilled Shrimp



2 HOURS



SERVES 4

10-12 large shell on shrimp  
1/4 cup minced lemongrass  
1/4 cup olive oil  
4 tbs Sriracha hot sauce  
1 ts salt  
1 clove garlic, minced  
4-6 sprigs fresh ngo om (rice paddy herb)  
bamboo skewers

Lay shrimp flat on cutting board and cut shallow along the spine of the shrimp with a sharp knife and de-vein. In a mixing bowl, combine oil, lemongrass, Sriracha, salt, garlic, and shrimp. Allow to marinate in the fridge for about 1 hr.

Skewer the length of the shrimp by inserting it in the tail and out through the head, straightening the curve of shrimp out. We think this makes for a nicer presentation and easier grilling.

Grill until meat becomes opaque, about 4-6 minutes. We love the citrus flavors of fresh coriander so garnish with finely chopped ngo om. For the dip, squeeze a wedge of lime with Sriracha and top with finely chopped coriander.



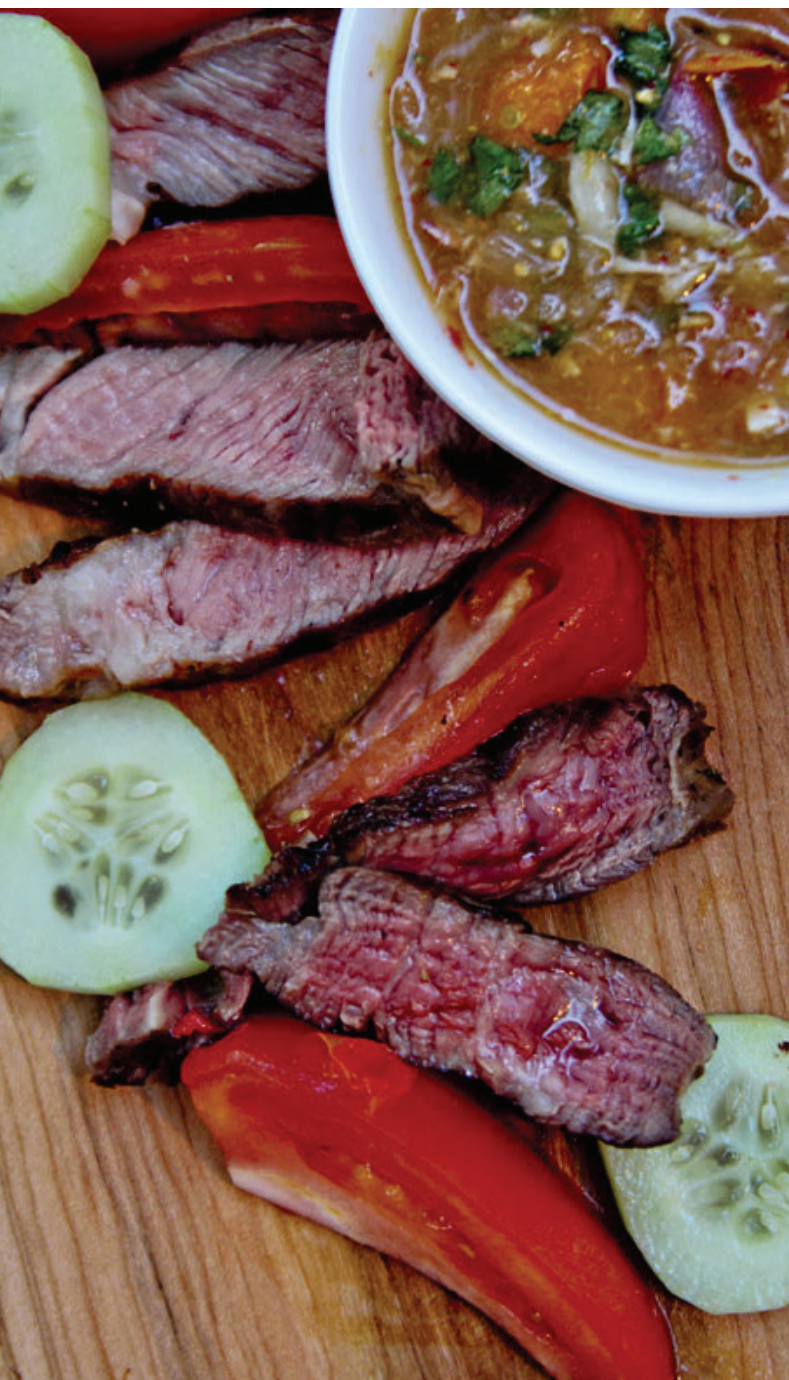
# Grilled Steak



2.5 HOURS



SERVES 3



## STEAKS

3 (8 oz) rib-eye steaks  
1 tbs thin soy sauce  
1 tbs oyster sauce  
1 tbs vegetable oil  
1/2 ts ground pepper

## CRYING TIGER DIPPING SAUCE

4 oz cherry tomatoes  
3 large cloves of garlic, unpeeled  
1 large shallot, unpeeled  
1 tbs fish sauce  
1 tbs fresh squeezed lime juice  
2 tbs red pepper flakes  
1/2 ts packed brown sugar  
2 tbs coarsely chopped cilantro leaves

Put the steaks in a wide, shallow bowl. Add the soy sauce, oyster sauce, oil, and pepper and turn to coat them evenly. Cover and refrigerate for 1 hour.

Cut the cherry tomatoes, garlic, and shallot on a baking sheet and broil, turning often, until charred in spots and softened, about 5 to 7 minutes. Peel the garlic and shallot. Put the garlic in a bowl and press with the back of a spoon until reduced to a paste. Add the shallot and mash with the spoon until it breaks down into small pieces. Add the tomatoes and cut into chunks with edge of the same spoon.

Stir in the fish sauce, lime juice, pepper flakes, sugar, chopped cilantro, and sawtooth coriander; set aside.

Prepare a hot fire in a charcoal or gas grill. Cook the steaks, turning them once halfway through the cooking, until they are medium-rare to medium. Transfer the steaks to a cutting board, tent with aluminum foil, and let rest for 10 to 15 minutes.

Transfer the sauce to a small serving bowl and place it on the center of a large platter. Cut the steaks against the grain into slices 1/4 to 1/2 inch thick and arrange them around the sauce bowl. Sprinkle the whole cilantro leaves over the beef and serve immediately.





# S O U P S

Spicy, fiery red, and murky, the appearance of bún bò Huế is almost the antithesis of its better known Vietnamese soup counterpart, pho bò, which is valued for its clarity and pure clean flavors. Although both have beef as its main ingredient, it would be a gross injustice to call a spicy version of pho. It's an entirely different animal altogether with flavors stewed from the marrows of both beef and pork bones along with stalks of bruised lemongrass.

The clear broth is then infused with a spicy and wonderful medley of red annatto oil, crushed chile peppers, more lemongrass, along with a generous dollop of pungent minced fish paste. If you're not already salivating by now, you should be. Ladled over thick rice noodles, common toppings include sliced beef shank, ham hock, cooked pork blood, pork patties called cha Hua, and finally plenty of fresh herbs. Hungry yet?

# Bun Bo Hue



3 HOURS



SERVES 4

32 qt pot  
6 lb pork bones  
6 lb beef bones  
3 lb beef shank  
14 qt water  
1-2 lbs sliced ham hocks  
1/4 cup salt  
1/4 cup sugar  
3 tbs fine shrimp paste

10-12 stalks of lemongrass, using only the white and green ends  
1/4 whole pineapple (fresh if possible)  
1 yellow onion, peeled

## SPICE MIX

3/4 cup oil (grapeseed or olive oil)  
3 tbs annatto seeds  
1 packet of bún bò Hua seasoning  
2 tbs minced garlic  
2 tbs minced shallot  
1/4 cup minced lemongrass  
2-3 tbs chile pepper flakes  
3 tbs fine shrimp paste

## ACCOMPANIMENTS

bun bo hue noodles  
precooked pork blood  
cha hue or cha lua  
sliced cabbage  
sliced banana blossom  
rau ram  
bean sprouts  
fine shrimp paste

*Clean the bones:* In a large stock pot, add the pork and beef bones and enough water to cover. Bring to boil and immediately dump out the water and bones in a clean sink, wash the pot and then rinse the bones and place them back into the pot.

*Broth:* Add the bones, water, beef shank, pork hock, lemongrass, pineapple, onion, shrimp paste, salt, and sugar and bring to a boil. Then reduce the heat to the lowest setting to simmer. The pork hocks should take about 45 min-1 hr to cook--when the skin is tender, remove and set aside. The 3lbs of beef shank takes roughly 3 hrs to cook. To see if the beef shank is cooked, poke a chopstick into the center, it should slide in with minimal pressure. If there is no blood oozing out, then it's done. After removing the hocks and shank, continue to simmer the broth under low heat partially covered for at least another 1 hour to get all the sweetness from the marrow bones. Season the broth to taste with additional shrimp paste and or salt/sugar.

*Spice mix:* Steep the annatto seed in hot oil until it becomes amber red. Remove from heat and strain and discard seeds. In large saute pan on medium, heat the annatto oil, add garlic, minced lemongrass, minced shallots, and seasoning packet. Saute a few minutes until the mixture becomes fragrant. Remove from heat and mix in fine shrimp paste. Slice beef shank thinly, cube pork blood, slice the cha and prepare the noodles.

*Putting it all together:* Add the spice mix to the broth according to your level of desired spiciness. You can now season the entire large pot with the spice mix according to your taste.





# Bun Mang Vit



3 HOURS



SERVES 4

1 whole duck  
3 lbs chicken bones/carcasses  
about 4 qts water  
2 packages of dried bamboo  
2 knobs of ginger, peeled. 1 knob finely minced  
1 stalk lemongrass, white end slightly crushed  
salt  
sugar  
fish sauce and nuoc mam cham  
1 small head of cabbage  
herbs: mint, perilla, coriander  
fried shallots  
Thai chili pepper, chopped  
scallions, chopped  
cilantro, chopped  
vermicelli noodles, boiled and drained

The dried bamboo needs to be re-hydrated and removed of that dried smell by being boiling. This is the key step. Ideally have two pots of water ready. In one pot, bring the bamboo to boil for about 15 -20 minutes. Drain the bamboo. The liquid will be dark yellow and the smell quite strong. Put the bamboo back into the other boiling pot and boil again for another 15-20 mins. In the meantime, refill the first pot with water and bring to a boil again. The bamboo will eventually increase in volume and softness. Repeat until bamboo is soft and tender to the bite. When it's ready, trim the bamboo into bite size pieces, about 2-3 inches long.

During this time, boil the vermicelli and make the broth. Add the chicken bones/carcasses in a large stock pot and fill about 4 qts or enough to cover the bones. Bring to boil. After about 20 mins or so, use tongs and discard the chicken bones/carcasses. Add the trimmed bamboo, 1 knob of ginger and lemongrass to the broth.

When the chicken broth is ready, add the duck and bring to boil and then simmer for about 40 minutes (about 20 minutes for duck quarters). Remove the duck and place in a container covered with plastic wrap. Also, discard the lemongrass stalk and knob of ginger.





# Bun Moc



3 HOURS



SERVES 4



4 lbs. pork ribs (cut into 2-3 inch pieces)  
1.5-2 cups of dried shiitake mushrooms  
1/2 cup wood ear fungus strips  
1 12oz container of pork paste  
1 tbs pepper  
salt  
fish sauce

1 package of vermicelli noodles  
1 cha lua (pork sausage loaf) cut thin  
beansprouts  
cilantro, thinly chopped  
scallions, thinly chopped  
chili garlic sauce

In large stock pot, place the pork ribs/bones with enough water to cover and bring to boil for about 5 minutes or so. Empty the water and wash the ribs/bones with cold water. Place the cleaned ribs/bones into the pot and cover with about 4 qts of water or so. Bring to boil again then turn heat to low and simmer.

In the meantime, soak the wood ear fungus and shiitake mushrooms in separate bowls of warm water for about 15 min. Coarsely chop then mix with the black pepper into the pork paste and set aside in the fridge.

Boil another pot of water to make the vermicelli noodles. Cut the cha lua, scallions, and cilantro. Set aside.

After simmering the stock for about 1.5 hrs, add the shiitake mushrooms along with the water it was soaked in and continue on low heat for about another 30 minutes. Season the broth with salt and/or fish sauce. Both the pork ribs and shiitake mushrooms should be very tender. If you used pork bones, you can strain and discard.

When you're ready to serve, bring the pot to boil again and use a wet spoon or wet hands to form small pork paste balls and cook in boiling. Ladle the soup with tender ribs, shiitake and pork paste balls over vermicelli noodles and serve with beansprouts and a dab of chili garlic.



# Bun Rieu Ca



3 HOURS



SERVES 4

12 cups of pork or chicken stock  
can of 14 oz of crab meat paste in spices  
4 eggs, beaten  
1 cup of crab meat, either fresh or canned/  
frozen drained  
1/4 lb of ground pork  
1/2 tbs of fish sauce  
1/2 tbs of sugar  
1 tbs of finely chopped shallots  
1 tsp of ground pepper  
1/2 tsp of of fine shrimp paste  
2 tablespoon of dried shrimp  
4 medium to large ripe tomatoes (quartered)  
10 medium sized fried tofu (halved)  
2 tbs tomato paste or 1 tbs of annato seed oil  
mixture  
1 packet of vermicelli noodles

Soak the dried shrimp until softened, roughly about 1hr, and then mince finely. A small food chopper will work nicely here.

Cook the vermicelli noodles and set aside. Add the pork or chicken stock into a large pot and bring to boil.

In the meantime, make the crab mixture. Combine ground pork, crab, a can of crab meat in spices, shallots, fine shrimp paste, fish sauce, coarsely chopped dried shrimp, pepper, and sugar. Add the beaten eggs and mix well. When the stock comes to a boil, slowly add this crab mixture into stock.

Now add the tomatoes and tofu and bring to a boil again. Finally, season the stock with additional salt or fish sauce. Mix in tomato paste or annato seed oil for nice distinctive reddish color broth.

Add vermicelli noodles to bowl and ladle on the bun rieu. Serve bun rieu with plenty of fresh herbs and veggies.



# Ca Ri Ga



3 HOURS



SERVES 8



- 1.5 lbs chicken
- 1 medium shallot, minced
- 1-2 cloves garlic, minced
- 1 stalk of lemongrass (finely mince about 1 tbs) save remainder of white stalk for broth
- 1/2 ts salt
- 1/2 ts pepper
- 4 tbs Massaman curry paste, divided in half
- 1 tbs cooking oil
- 1 cup coconut milk
- 3 cups chicken stock
- 1.5 cup potatoes, peeled, cut about 1 inch pieces
- 1.5 cup carrots, peeled, cut on diagonal 1 inch pieces
- 1 large yellow onion, peeled, cut in wedges
- 1 green onion, thinly chopped
- Pot Pie
- 1 sheet store bought puff pastry
- 1 egg
- 1 tbs water

First marinate the cut pieces of chicken with shallots, garlic, minced lemongrass, salt, pepper, and 2 tbs of curry. Make sure curry paste coats the chicken evenly. Allow to marinate about 1/2 hr covered in fridge. In the meantime, prepare the potatoes, carrots, and onion.

In a large pot on medium heat, add about 1 tbs cooking oil and sautee the chicken along with an additional 2 tbs of curry paste. When the outside of the chicken is browned, roughly 3-5 minutes, add coconut milk. Stir and meld together for another minute and then add chicken stock and the remaining stalk of lemongrass.

Then add the vegetables according to how quickly they cook. Bring to boil and reduce to low heat and simmer until vegetables are just soft but not too mushy. Season with salt or fish sauce and sugar to taste. Garnish with thinly chopped green onion.



# Canh Chua



3 HOURS



SERVES 4

6 cups of water or fish stock  
1/2 lb large prawns, cleaned  
1 cup tamarind pulp puree  
1/2 sweet pineapple, peeled, sliced into bite-sized pieces  
2 tomatoes, cut in wedges  
2 tbs sugar, plus additional to taste  
1 tbs kosher salt, plus additional to taste  
1 tbs fish sauce  
1-2 elephant ear stems  
1 cup okra, sliced diagonal  
2 red chilli, sliced  
1/2 cup of bean sprouts  
10 springs of rice paddy herb, roughly chopped  
fried garlic

Combine the tamarind pulp in equal amount (i.e 14 oz block, 14 fl oz water, roughly 1 cup) of hot water in a large bowl and soak for 15 minutes. Work the pulp with your hands until dissolved, squeezing out the puree and then tossing away the membranes. You're left with just the thick brown pulp puree. You can also strain the pulp through a fine sieve instead of using your hands.

In a large pot, bring the water to a boil and then add prawns, tamarind pulp puree, tomatoes, pineapple, okra, fish sauce, salt and sugar and bring back to a boil.

When prawns are pink and tomatoes are just tender, add bean sprouts and elephant ear stems and season with additional salt or fish salt and sugar to taste. It should be sweet, sour, and savory.

Remove from heat and transfer to serving bowl. Finish with rice patty herb, fried garlic, and chili.





# Canh Kho Qua



3 HOURS



SERVES 6



Two medium length 8-12 inch bitter melons  
6 cups of water or chicken broth  
1 green onion, thinly chopped  
sprigs of cilantro, thinly chopped  
1 peeled shallot  
salt

## PORK STUFFING

1/2 lb ground pork  
1 tsp fish sauce  
1 tsp ground pepper  
1 tsp sugar  
1/2 tsp salt  
1 minced shallots or small onion, diced  
1/2 cup bean thread noodles, cut in 2-3 inch length  
1/4 cup wood ear mushrooms, soaked in warm water about 10 min, drain and cut thinly

In a large mixing bowl, mix together the pork, fish sauce, sugar, pepper, salt, shallots, wood ear mushrooms, and bean thread noodles. Mix well. Cover and set aside.

Slice melons cross wise into 1 to 1.5 inch pieces. Using a table spoon or knife, drive it between the green outer flesh and the center white pith. Hold the melon in one hand and spoon/knife in other, and slowly core out the pith and seeds with a circular motion.

Add the peeled shallot to the water/stock and bring to boil. In the meantime, stuff the bitter melons with the pork stuffing. When water/stock is boiling, add the stuffed bitter melons and cover reducing heat to low, cook for about 15 minutes or until the center of the pork is done. Season with some salt to taste. Transfer to soup bowl and garnish with chopped green onion and cilantro. Serve with jasmine rice.

Add a peppercorn on top of the pork stuffing for additional spiciness which will cut down on the bitterness. Skip the blanching if you love the unadulterated full bitterness. Also for additional bitterness, you can save the liquid from the blanch for the soup. Discard if you're using chicken stock.

# Sup Mang Cua



3 HOURS



SERVES 6

12 cups of chicken stock or pork broth  
1 16 oz can of white asparagus  
1.5 lb of crab meat  
12 boiled quail eggs or can of cooked quail eggs  
2 eggs lightly beaten  
2 tbs fish sauce  
1 ts salt  
sugar  
1 cup of cold water and 3 tablespoons of tapioca starch or corn starch  
chopped green onion and cilantro  
white pepper

Boil quail eggs for about 8-10 minutes and set aside to cool in a water bath. Peel the quail eggs under running water, starting with the fat end. Unlike chicken eggs, you have to be more gentle and be careful not to break these delicate eggs.

In another separate bowl, lightly beaten the eggs and set aside.

Bring the broth to boil and add the crab meat, asparagus, quail eggs in the broth. Using a ladle, swirl the soup in a circular pattern and slowly add the beaten egg into the soup. Turn the heat down to low heat.

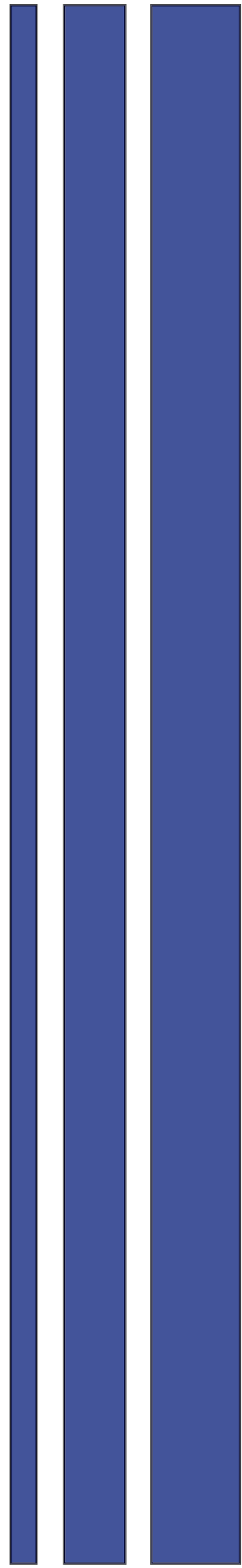
In a separate bowl, dissolve 3 tablespoons of corn starch in 1 cup of water.

Now add the thickening mixture a tablespoon at a time allowing a few minutes in between to allow the soup to thicken. Some like it really thick and others just slightly, so start with a few tablespoons and go from there. Finally season to taste fish sauce, salt, and a pinch of sugar.

Serve with chopped green onion/cilantro and fresh ground pepper.











# D E & S D S R E I R N T K S S

Bánh cam or bánh rán is one of the most famous and beloved Vietnamese desserts. A golden brown shell of sesame studded rice flour that is crispy on the outside yet chewy on the inside, yielding to a sweet and moist mung bean coconut filling. Growing up, my mom would make hundreds of bánh cam to sell and raise money for various charitable organizations and the entire family would sit around the table to help.

Ever since we all moved away for college and our separate careers, it's just been my dad helping her roll the bánh cam. It's been years since I've laid my hands on this sweet ball of love, but recently, my parents came for a visit and we had the pleasure of convening around the table again as a family to make some bánh cam.

Steamed mung beans, shredded coconuts, and sugar comprises the filling. The mung bean filling should be moist and not dry, and like most Asian desserts, not too sweet. You can make the mung bean filling days in advance and even store them in the freezer to keep handy.

The best way to enjoy bánh cam is hot out of the fryer when it's most crispy. Flatten it back into a disk to evenly spread out the mung bean filling and enjoy with friends and family over tea.

# Banh Cam



3 HOURS



SERVES 6

## MUNG BEAN FILLING

8 oz split peeled mung beans

1/2 cup sugar

1/2 cup warm water

1/2 cup unsweetened shredded coconut

## DOUGH

2 1/2 cup water plus extra 1/4 cup

1 cup sugar

16 oz bag glutinous rice flour

1 cup rice flour

2 tbs baking powder

2/3 cup mash potato flakes

Soak mung beans overnight or at least 1 hr in warm water. Steam until soften and easily smashed with your finger tips, roughly 20 minutes (or longer if not soaked overnight). In the meantime, dissolve sugar in warm water. When mung bean has cooled, transfer to mixing bowl and coarsely mash. Add the sugar water mixture and coconut and mix well. Allow to cool and form small quarter size balls of mung bean.

Dissolve the sugar in 2 1/2 cup of warm water. In large mixing bowl, add sugar mixture and the potato flakes and stir to dissolve. Then add the baking powder and stir to dissolve. Finally, add the two types of rice flour and mix together to form a big ball of dough. Add a few tablespoons of the extra water to the dough and mix well if it gets too dry when working. Pinch off a golf ball sized piece of dough and form into a ball.

Flatten to a disk with the palm of your hands and thin out the edges to form a pancake. If the dough cracks at the edges, it's too dry. Add a few tablespoons at a time of the 1/4 cup of water to the dough and mix well. Place the filling in the center and fold dough edges together and seal seams by rolling in the palm your hands.

Roll in a bowl of sesame seeds to cover completely. Roll in the palm of your hands to make sure the sesame seeds stick. Cover loosely at room temperature and allow to rest for at least 1 hour. Fry at 325 degrees, rotating the banh cam frequently for even frying.





# Kep La Dua



2 HOURS



SERVES 4

- 3 cups waffle batter
- 2 eggs
- 1/3 cup oil
- 1.5 cup coconut milk
- 1 small bunch of pandan leaves
- 1 ts pandan extract
- 1 ts green food coloring

Tie the pandan leaves in a small knot and steep with coconut milk in a small sauce pan bringing it to slow boil. Turn off the heat and allow to steep for about 10 minutes.

In mixing bowl, combine batter, eggs, oil, and steeped coconut milk. Add additional pandan extract and food coloring and mix well. It should be like a pancake consistency.

Spray waffle iron with cooking spray and follow waffle iron instructions. Serve immediately.

*Cooks note: Waffle mixes may vary so follow instructions of your waffle mix and substitute water with coconut milk. If making pandan juice, you will have to adjust the amount of coconut milk appropriately.*



# Banh Trung Thu



2.5 HOURS



SERVES 5

## FILLING

5 lbs sweet potatoes  
1.5 stick butter, at room temperature  
400 grams granulated sugar  
1 tbsp freshly ground cinnamon  
1 tsp freshly ground nutmeg  
1 tbsp freshly grated ginger  
1 tsp kosher salt

## DOUGH

600 grams brown sugar  
2 c water  
130 grams oil  
1850 grams ap flour  
12 egg yolks  
3 tbsp freshly grated ginger

## SWEET POTATO FILLING

1. Roast sweet potatoes until they are tender. Peel and discard skins and mash potatoes.
3. Mix together butter, sugar, cinnamon, nutmeg, ginger, and salt. Add to mashed sweet potatoes.

## DOUGH

1. Combine brown sugar and water in a pot and cook over medium heat until sugar dissolves.
2. Add oil and ginger, and egg yolks.
3. Slowly add flour.

## ASSEMBLY

1. Form filling into balls. the size will depend on the size of your mooncake mold.
2. Take a bit of dough and roll out until it forms a sheet about 1/8 inch thick.
3. Enrobe the filling with the dough. Pinch the seams to seal. Place on silpat-lined baking sheets.

## BAKING

1. Pre-heat oven to 350.
2. Spray mooncakes with some water, then apply an eggwash for a glossy sheen afterwards.
3. Bake for 15 mins.
4. Spray mooncakes again. Turn down oven to 300 and bake until crust is golden.



# Che Thai



1.5 HOURS



SERVES 6

- 1 can of jackfruit (julienned)
- 1 can of toddy palm, drained
- 1 jar of coconut jell, drained
- 1 can of lychee
- 1 can of longan
- 1 can of green (ai-yu) jelly (diced into small cubes and drained)
- 1/2 qt half and half \*
- optional real or faux pomagranates
- ice

In a large fruit punch bowl, add the jack fruit, lychee, and longan along with it's accompanying syrup. Drain the toddy palm and coconut jelly and green jello and add to the mixture. You can also add the pomegranates as this point.

When ready to serve, add the half and half to your desired level of richness and stir everything together. Serve cold. You can refrigerate the mixture until cold or just add ice to the punch bowl.

*Cooks Note: For more coconut flavor, use 1/2 coconut cream and 1/2 half and half.*





# Chuoï Chien



2 HOURS



SERVES 4

2 lbs of ripe bananas  
1 package of fried banana flour  
1 3/4 cup water  
3 tbs sugar  
1 ts salt  
16 oz can of coconut milk (save about 3 tbs)  
frying oil  
dipping sauce  
remainder of the coconut milk  
2 tbs sugar  
1 ts salt  
3 tbs toasted sesame

Peel and flatten the banana with a smooth flat surface such as the side of a large knife.

Prepare your batter in a large bowl by adding water and mix well until smooth. Add sugar, salt, and the 3 tbs of coconut milk. Heat the remainder of the coconut milk with the salt, sugar, and bring to simmer and stir frequently. Reduce by half to thick consistency and adjust sweetness to taste and set aside.

Heat a pan or wok with frying oil. Test the readiness of the oil by dropping a small droplet of batter—it should sizzle and rise to the top. Dredge the flattened bananas in the batter and fry until golden brown. Drain and serve immediately.

Sprinkle the toasted sesame on the coconut dipping sauce and serve. This recipe is extremely versatile and you can easily add your own personal touches. Experiment with adding cinnamon, sesame, or shredded coconut to the batter.



# Mint Chip Gelato



1.5 HOURS



SERVES 6

2 cups whole milk (for more richness, you can use 1/2 and 1/2)

1/3 cup sugar

2 tablespoons cornstarch

pinch salt

1-2 bunches of peppermint, washed, dried, and destemmed

5 oz. dark chocolate (we used 72% cacao)

Make a slurry with about 3-4 tbs of milk and corn starch in a bowl and set aside. Add the remainder of the milk, mint, salt, and sugar to a sauce pan under medium low heat. When mixture starts to bubble, turn off the heat and allow mint to steep for about 1 hour. Then pour mixture over a sieve and squeeze out the fluid from mint and discard.

Reheat this mixture under medium low heat. When it begins to bubble, add your mixed slurry and stir making sure there are no clumps.

Continue to heat until it thickens. When you can run a line on a back of a spoon without the mixture coming together it should be done. Cool completely (preferably over night) and then add to your ice cream maker, follow it's directions.

Place the container that you plan on storing the ice cream in the freezer.

In the mean time, coarsely chop the chocolate into small pieces and heat over a water bath. When the ice cream maker is done, drizzle the melted chocolate onto your cold container--it should freeze almost instantly.

Scoop in a layer of ice cream and break up the chocolate. Drizzle more chocolate and layer on more ice cream. Continue until done and freeze until firm. Before serving, allow to thaw just slightly before scooping



# Thach Rau Cau



2 HOURS



SERVES 6

1 packet of agar  
green food coloring  
vanilla extract  
condensed milk or sugar  
pandan extract  
1 small 8 oz can of coconut milk  
2 tbs of instant coffee  
4 cups of water  
jello mold or baking dish

Have multiple, ideally 3, small saucepans ready. Split the agar packet into thirds for each layer. The amount of condensed milk/sugar is really up to you as some people like this mildly sweet and some really sweet, so adjust according to your tastes.

For the coffee layer, heat about 1.5 cup of water in a small pot, add about 1/3 of the agar packet. Stir constantly until the agar dissolves. Add 2 tbs of instant coffee, add about 2 tbs of condensed milk or 2 tbs of sugar and a drop of vanilla extract. Adjust condense milk/sugar to your taste and bring to boil. Carefully pour this into your mold. This will slowly set so in the meantime, start the next layer.

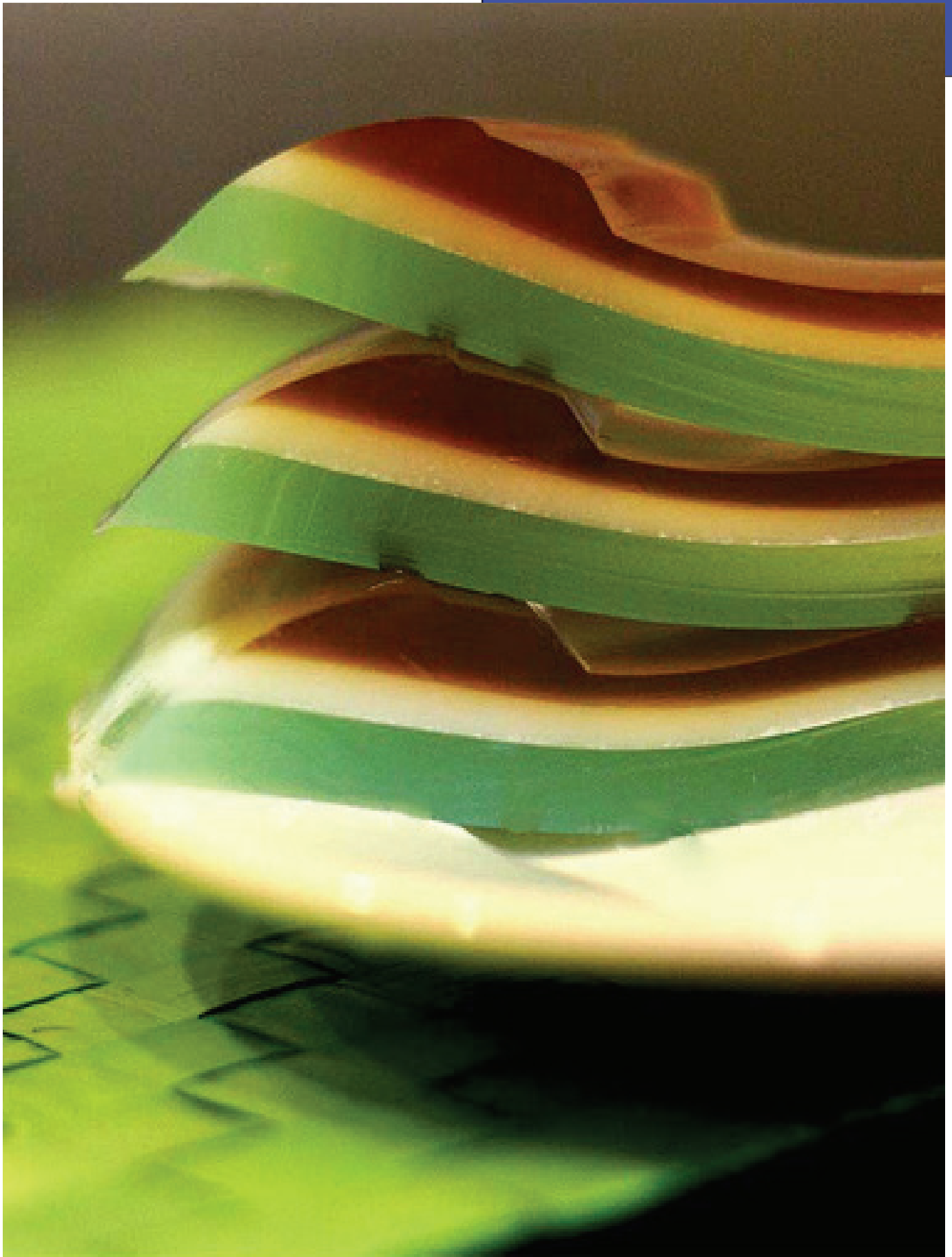
For the coconut layer, heat about 1 cup of water and can of coconut milk. Add 1/3 of agar packet and stir constantly. Add about 2 tbs of condensed milk or sugar and then adjust to taste and bring to boil. Before adding to the bottom coffee layer, check to make sure it is not fully set, Test with your finger—it should not perforate through but spring back but still slightly sticky.

You don't want it too soft or else the coconut will just mix with the coffee. Conversely, you do not want it to completely harden or else the layers will slide apart when cut. Carefully ladle on the coconut layer to the slightly hardened, but sticky coffee layer.

Finally, for the pandan layer, heat about 1.5 cup of water, the rest of the agar packet, 1 tbs of pandan extract, 2 tbs of condensed milk or sugar, and a drop of vanilla extract and 2 drops of green food color. Stir constantly and adjust to taste and bring to boil. Now you're ready to add the final layer. Again, before adding this layer, check to make sure the coconut layer is slightly hard and still sticky to the touch and then carefully ladle this on.

Let the jelly cool at room temperature or refrigerate to quicken the process (around 10 min-the thinner and larger surface area, the quicker it will set) and enjoy!





# Cafe Sua Da

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1 HOUR



SERVES 6

Vietnamese coffee filter press  
2 tbs sweetened condensed milk  
2 tbs French roast preferably with chicory,  
medium to coarsely ground  
large glass of filled with ice  
hot water

In a small coffee cup, add about 2 tablespoons of sweetened condensed milk. In the coffee press, add about 2 tablespoons of ground coffee and screw press on snugly, but not too tight.

Place the coffee press over the glass of condensed milk. Pour a bit of hot water into the coffee press and check. If it flows right through, the filter is too loose (use the side of your spoon or a quarter to tighten, one to two turns clockwise).

Fill the remainder of the press to about 1/2 inch from the top and cover. The coffee will drip slowly and take about 5 minutes to fully drip so be patient.

When done, set the press aside and stir well. Pour over a large ice filled glass and enjoy.

How fast the coffee drips effects the strength of the coffee. The tighter the filter, the slower the drip, the stronger the coffee.



# Sinh Tố Mít



1.5 HOURS



SERVES 5

- 1 cup fresh jackfruit preferred
- 1 cup cold milk
- 3 tbs condensed milk
- 1 cup ice (add more for thicker shake)

Combine the ingredients into a blender and blend until smooth and thickened. Add more ice or sweetener to adjust the consistency and taste.





