



Fresh rice noodle with marinated BBQ pork and raw vegetables Bún thịt nướng

Ingredients – Serves 4

Dressing

Kumquat juice, 6 tablespoons (“nước tắc”)
Water, 3 ½ tablespoons
Fish sauce (Nước Mắm), 3 ½ tablespoons
Sugar, 4 tablespoons
Chopped garlic, 4 teaspoons
Minced red long chili (medium spicy), 4 teaspoons

Mix all ingredients, stir well until the sugar is completely dissolved and set aside.

Pork marinade

Pork lean, 250 g
Chopped garlic, 2 teaspoons
Chopped shallot, 2 teaspoons (“hành tím”)
Chopped lemongrass, 2 stems (“sả”)
Honey, 3 tablespoons (“mật ong”)
Pepper ground, ½ teaspoon
Fish sauce, 4 teaspoons
Cooking oil, 2 tablespoons

Slice finely the lean pork. Set aside.

Cut the green part of lemongrass and chopped finely only the white part.

Prepare and mix ingredients as above then add in the sliced pork and marinate for 20 minutes.

“Bun” method

Fresh rice noodle, 400 g
Water spinach, about 5 stems cut with a splitter knife, 40 g (“cọng rau muống”)
Lettuce Julienne cut, 40 g (about 8 big leaves)
Minced garlic, 4 cloves
Carrot & white radish Julienne pickled, 70 g



Vietnamese mint leaf Julienne cut, 16 leaves ("húng cây")
Vietnamese basil Julienne cut, 16 leaves ("húng quế")
Shiso leaf Julienne cut, 16 leaves ("tía tô")
Bean sprouts, 40 g ("giá")
Broken peanuts or sesame seeds (depend on your taste), 40 g
Spring onion sliced, 2 stems (about 10gr)
Oil, 4 tablespoons

Prepare all ingredients as above.

In 4 bowls place first water spinach, put on noodles with Julienne lettuce, bean sprouts, mint, basil, shiso leaves, carrot and white radish.

BBQ marinated pork for about 5minutes and set aside.

Mix oil and spring onion in a bowl then microwave for 30 seconds.

Add pork, top with spring onion and broken peanuts and then pour the dressing just before serving.