

CRISPY 'CHÀM' ISLAND SEAFOOD SPRING ROLL

YOU WILL NEED

Calamari	50 gr	Spring onion	10 gr
Prawn	60 gr	Onion	8 gr
Crab	30 gr	Ginger	2 gr
Egg yolk	10 ml	Shallot	5 gr
Jicama	15 gr	Pepper	1 gr
Wood ear mushroom	5 gr	Chicken powder	5 gr
Glass noodle	5 gr	Salt	4 gr
		Sugar	4 gr
		Rice paper	10 pcs
		Sweet & sour fish sauce	60 ml

- 1 - Put all the ingredients in the bowl and mix.
 - 2 - Divide the mixed into equal portions of 35 gr and roll them into the rice paper.
 - 3 - Deep fry in oil until cooked and turn golden brown.
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PERSONAL NOTES

'HỘI AN' GRILLED PORK BANANA BLOSSOM SALAD

YOU WILL NEED

Pork	120gr	Shallot oil	30ml
Banana blossom	50gr	Homemade fish sauce	35ml
Onion	25gr	Dry shallot	10gr
Carrot	15gr	Peanut	10gr
Cucumber	20gr	Rice cracker	½ pc
Vietnamese herbs	15gr		

- 1 - Marinate pork with lemongrass sauce, garlic, onion for 20 minutes, to absorb the spices.
 - 2 - Then grill until the meat is cooked.
 - 3 - Put all vegetables in a bowl and mix with the sweet & sour fish sauce.
 - 4 - Place grilled pork, peanut, and dry shallot on the top.
 - 5 - Served with rice cracker.
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PERSONAL NOTES

'MÌ QUẢNG' CHICKEN NOODLE

YOU WILL NEED

Quảng noodle	200 gr	Rice cracker	½ pc
'Trà Quế' mixed herbs	45 gr	Roasted peanut	5 gr
Fillet chicken leg	120 gr	Compressed tubers oil	15 ml
Spring onion	15 gr	Green chili	5 gr
Chicken broth	70 ml	Lime	5 gr
Chicken powder	15 gr		
Salt	12 gr		
Black pepper	3 gr		
Sugar	5 gr		

- 1 - Marinate chicken with turmeric, shallot, seasoning to taste and sauté for 3 minutes.
 - 2 - Add chicken stock then boil, reduce the heat and simmer until the chicken is cooked through, takes about 15 minutes.
 - 3 - Put noodles, chicken & broth, green onions, and peanuts on top.
 - 4 - Serve with mixed herbs, rice cracker, sliced lime & fresh chili.
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PERSONAL NOTES
