

Beef Pho

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Preparation: 15 to 30 minutes
Cooking: More than an hour
Serves: 4
Cuisine: Vietnamese
Meal: Main Course



Pho (or phở) is a brothy Vietnamese noodle dish usually made from beef or chicken, but it's really really worth the effort to make. While some of the ingredients may seem daunting or unusual, they're really not and they're easy to find in your local Asian market.

Broth Ingredients

6 l	Beef stock	8	star anise
2	cinnamon sticks	½ cup	Cilantro
1 tbsp	coriandre seeds	4 tbsp	rock sugar
1	black cardamom pod	3 tbsp	Thai fish sauce
8	cloves	1	white onion
8	black peppercorns	1	ginger

Serving Ingredients

1 kg	beef (sirloin)	½	red onion
4 cups	rice vermicelli noodles	500 g	cooked beef

Garnishes

½ cup	Thai basil leaves (chopped)		sesame oil
½ cup	scallions (thinly sliced)		hoisin sauce
½ cup	cilantro leaves		chili sauce (e.g. sriracha)
1 cup	bean sprouts	2	limes (cut into wedges)
3	Thai chillies		

Directions

This first step isn't necessary, but it adds dimension to your broth: place both the ginger and the onion

(whole and unpeeled) on a very hot grill/bbq. Cook and turn often until the outsides of both are completely black and blistering. Place in cold water to quickly cool before you remove the peel and most of the blackened bits.

Pour your beef stock into a large stock pot and add all the whole herbs & spices plus the fish sauce, rock sugar and the whole onion and ginger. Bring to a rolling boil, cover and reduce the heat and let simmer for an hour or so.

Cook the rice vermicelli noodles as directed on the package and set aside. Peel, halve and thinly slice the red onion.

Next, very thinly slice the beef (partially freezing it beforehand will make it much easier to slice) -it's important to slice the raw meat very thin so it will cook in hot broth upon serving. Finally, chop up the pre-cooked beef.

Strain the broth through a fine mesh colander, return to heat and bring to a boil.

Place some of the cooked rice noodles and sliced beef and onion into bowls for serving. Pour the hot broth over it this -it should cook the meat very quickly.

Arrange the garnishes and sauces out for your diners to pick and choose for themselves. Varying which garnishes you choose will change the overall flavour of the soup, feel free to change it up on your second serving.