



recipespace

Trinh's bun bo thit xao noodles

(adjust your amounts according to taste and how many you're feeding)

ingredients
for the nuoc
mam cham
(garlic and chilli
dipping sauce)

Birds eye chillies - (must be chopped very finely)
Fresh lemon juice
White vinegar
Hot water
Fish sauce
2 cloves garlic (must be minced very finely)
Sugar

ingredients
for everything
else

Hoi sin sauce (the proper stuff from a Chinese grocer not the supermarket)
Pickled julienne carrots and daikons (like a radish)
Roast peanuts
Caramelised onions
Fresh chillies
Fresh herb salad - crunchy iceberg lettuce, cucumber, bean sprouts, Thai basil, mint, red shiso leaves (essential apparently!) water celery and rau ram (Vietnamese spicy mint). Substitute according to taste and availability.
Thinly sliced beef (use top side beef/flank) marinated with light soy sauce, sugar, salt, pepper, fresh thinly sliced lemon grass, a little minced garlic and sesame seeds
Rice noodles
Lemongrass
Sesame seeds

how to make
the nuoc mam
cham

Dilute about 3 tablespoons of sugar with half a cup of hot boiled water. Squeeze 2/3 whole lemons, add a dash of vinegar and stir into the sugar water. Add the fish sauce, chopped garlic and chillies. Stir well and taste! It should be hot, sweet and sour.

how to make
everything
else

Mix all the salad and herbs together. Cook the rice noodles until soft and white (should take around 6-8 minutes), drain and rinse under cold water then leave to completely dry and cool.

Sauté the onion slices in a little butter or olive oil, add the beef and fry until brown (or flash fry for medium rare).

Put a good handful of salad in the bottom of each bowl, add the rice noodles and top with beef slices. Add a dollop of hoi sin sauce, a pinch of pickled vegetables and drizzle with a good amount of nuoc mam cham. Then scatter a handful of crushed peanuts and caramelised onions on top to serve.

