



Total Time
90 MIN.

Serving Size
2 CUP / 480 ML

Difficulty
MEDIUM

Yields
12

Noodle bowls or Pho are a staple in Vietnamese cuisine and there are many varieties. This tasty version combines lean beef with aromatic broth, rice vermicelli noodles and traditional garnishes.

 **Tip**
Slice the meat while still slightly frozen – this allows for very thin slices.

INGREDIENTS	WEIGHT	MEASURE
Rice Vermicelli Noodles, dry	8 oz	250 g
Artisan by Stockpot® Beef Stock	16 cups	4 L
Onion, sliced	8 oz	250 g
Ginger, fresh	3 oz	90 g
Star Anise	5 pieces	5 pieces
Coriander Seeds	1 tsp	5 mL
Peppercorns, white preferred	1 tsp	5 mL
Cinnamon Stick	1 na	1 na
Fish Sauce (optional)		
Filet of Beef, very thinly sliced	8 oz	250 g
Bean Sprouts	8 oz	250 g
Cilantro, finely chopped	1/2 cup	125 mL
Basil, fresh	1/2 cup	125 mL
Mint Leaves	1/2 cup	125 mL
Hot Chili Sauce		
Lime Wedges	12 na	12 na
Red Chili, freshly chopped	4 na	4 na



INSTRUCTIONS

1. Soak noodles in very hot tap water according to package directions until softened. Rinse under cold water and set aside.
2. Reconstitute Artisan Beef Stock according to package directions. Add onion, ginger, star anise, coriander seeds, peppercorns and cinnamon stick. Bring to a boil and then simmer for 30 minutes to 1 hour. Strain solids from the stock. Taste and adjust seasoning with fish sauce if required. Keep stock hot until ready to serve.
3. Prepare all the soup garnishes: slice the beef very thinly as for Carpaccio. Wash and drain all other garnishes. Arrange garnishes on a side plate to serve with the noodle bowl. Place a portion of noodles on the bottom of the bowl, top with raw slices of beef. Add boiling stock (this will cook the beef).