

## PHO BO (VIETNAMESE BEEF NOODLE SOUP)



### USED BRESC PRODUCTS



Ginger & lime WOK 450g



Green & red chilli WOK 450g



Thai green curry 450g

### INGREDIENTS

4

- 1 l beef stock
- 200 g steak, thinly sliced
- 100 g bean sprouts
- 100 g rice noodles
- 60 g fish sauce
- 20 g Bresc WOKginger
- 10 g Bresc WOKchilli
- 10 g Bresc Thai green curry
- 5 g coriander, leaves
- 4 pakchoi leaves, cut into strips
- 4 radishes, very finely sliced
- 2 cinnamon sticks
- 2 star anise seeds
- 1 spring onion
- 1 lime, sliced

### PREPARATION METHOD

Bring the beef stock to the boil in a pan. Add the cinnamon sticks, star anise, fish sauce, green curry, WOKginger and WOKchilli. Allow the flavours to infuse for 20 minutes in the covered pan on a low heat. Remove the star anise and cinnamon sticks. Cook the rice noodles in the stock for 8 minutes until they are soft. Add the pakchoi after 5 minutes. Slice the spring onion finely. Divide the slices of beef, bean sprouts, spring onion and radish over the bowls and pour the hot soup over them. Sprinkle with coriander and serve with a slice of lime.