



# BANANA FLAMBÉ

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 10 MIN

## Ingredients

Small ladyfinger bananas	4
Unsalted Butter	20g
Cinnamon Powder	1 pinch
Honey	1 tsp
Rum	1 tsp

## Directions

1. Peel the bananas.
2. Melt the butter in the pan over a medium heat. Toss the bananas in the butter for 1 minute.
3. Add the cinnamon powder and honey to the pan. Continue tossing the banana around the pan to coat in the flavours for 2 minutes.
4. Increase heat to high and add the rum and allow it to catch on fire. Let it burn for about 5 seconds then extinguish the flame.
5. Serve immediately with vanilla icecream.





# SWEET AND SOUR FISH SAUCE

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 10 MIN

## Ingredients

Fish sauce	150ml
White sugar	170gr
Lime juice	150ml
Garlic	30g
Chili	30g

## Directions

Cook the fish sauce with sugar about 35 minutes then put in the chiller to pour lime juice, garlic and chili into the fish sauce.

If you like sour, can pour some more lime juice tasting; sweet and sour, a little of spicy and good flavor from the garlic.

Can keep about 1 month (don't put the garlic, chili inside)







# FRESH SPRING ROLLS

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 15 MIN

## Ingredients

Pork tenderloin	80g
Raw shrimp	80g
Rice paper (dehydrated)	4 sheets
Carrot thin batons	20g
Lettuce	4 baby leaves
Mint	20g
Coriander	20g
Basil	20g



## Directions

1. Slice pork into thin slices.
2. Poach pork and shrimp in boiling water until cooked.
3. Place your hands in a bowl of tepid water then rub across rice paper until soft and wet on both sides.
4. Assemble all ingredients (except shrimp) on one side of the paper then finally include the cooked shrimp facing downwards so when you roll them up shrimp will be visible.
5. Roll up tight.
6. Cut the two ends and then cut in half with scissors and assemble on the plate.
7. Serve with sweet and sour fish sauce.





# GRILLED FISH

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 20 MIN

## Ingredients

Square banana leaves	Boneless fish	2
Fillet		200g
Hoisin sauce		2 tsp
Oyster sauce		2 tsp
Diced garlic		2 tsp
Diced shallots		2 tsp
Lemongrass diced (white)		2 tsp
Pepper		pinch
Chicken stock powder		pinch
Fish sauce		0.5 tsp
Steamed cooked rice		100g



## Directions

1. Put banana leaves on open flame until texture is pliable. This should only take a couple of seconds.
2. Slice fish horizontally into 2 pieces and lay on top of each banana leaf.
3. Spread even portions of all ingredients on the two pieces of fish.
4. Wrap up so sealed.
5. Bake in oven at 150°C for 7 minutes.
6. Served with steamed rice.





# CRISPY PANCAKES

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 25 MIN

## Ingredients

Rice flour	300g
Egg	1
Water	600ml
Turmeric	0.5 tsp
Sliced spring onion	2
Vegetable oil	As needed
Pork loin	80g
Raw shrimp	80g
Black pepper	1 pinch
Garlic	2 cloves
Chicken stock powder	1 tsp
Bean sprouts	20g
Pliable rice paper (soft)	4 sheets
Fresh herbs of choice	50g
Lettuce	50g



## Directions

1. Mix rice flour, egg, water, turmeric powder and spring onion. Whisk until smooth batter and leave to settle for minimum 30 minutes.
2. Dice garlic and slice pork into thin slices.
3. Heat vegetable oil over medium heat then add garlic, pork and shrimp and toss until just cooked. Add pepper and chicken stock then remove from heat.
4. Heat small pancake pan over high heat with generous amount of vegetable oil until very hot. Spoon one ladle of pancake batter into pan and cook until brown on edges. Add pork and shrimp mix to half of pancake together with bean shoots then flip over other half to fold. Cook until crispy and brown then remove onto chopping board. Slice pancake into four equal slices.
5. Put two slices of pancake on edge of rice paper then add fresh herbs and lettuce and roll into tight bundle. Continue with remaining rolls until you've made 4.
6. Serve with Sweet-and-sour-fish-sauce for dipping.



# PHO NOODLE SOUP

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 25 MIN

## Ingredients

Shallot	320gr
Anise star	3gr
Spring onion	10gr
Saw coriender	10gr
Pho noodle	120gr
Bean sprout	5gr
Chili	10gr
Lime	10gr
Sugar	0,3 tsp
Salt	0,3 tsp
Fish sauce	1 tsp
Chilli sauce	1 tsp



## Directions

1. Wash beef bone in boiling water about 15 minutes, then simmer it in the new water about 8-10 hours pour onion shallot, anise star, cinnamon. After 8 hours only keep the broth and add spring onion shallot, anise star, cinnamon (put in oven until brown and good smell)
2. Pour the "Pho" noodle in the bowl with slice beef then pour it into, served with fresh herb, chili, bean sprout and lime.





# BEEF NOODLE SOUP

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 25 MIN

## Ingredients

Beef or chicken bone	500g	Salt	1 pinch
Onion	1	Pepper	1 pinch
Lemongrass	1	Sugar	1 tsp
Chili	1	Fish sauce	1 tsp
Pineapple	50g	Spring onion diced	50g
Shallot	3	Coriander or basil	10g
Water for broth	600ml	Beef tenderloin sliced	160g
Lemongrass diced	20g	Soft rice noodles	250g
Chili diced	10g	Lime wedges	2
Vegetable oil	20g	Chili sliced as desired	as desired
Chicken stock powder	1 tsp		

## Directions



1. Wash chicken or beef bones in boiling water for 15 minutes then discard all liquids.
2. Simmer chicken bone (2 hours) or beef bone (8 hours) with onion, lemongrass, whole chili, pineapple, shallots and water. Strain so only broth remains.
3. Cook diced lemongrass and chili in vegetable oil over medium heat for one minute or until slightly browned then add to broth.
4. Add chicken stock powder, salt, sugar, pepper, fish sauce, diced spring onions and coriander or basil.
5. Add beef to broth for 20 seconds rare 30 seconds medium or 45 seconds well done.
6. Divide soft noodles between bowls and top with cooked beef, then top with broth.
7. Serve with fresh lime and chili on the side