

# CARAMELIZE PORK WITH YOUNG COCONUT

## Ingredient List for 5 people and Instructions



**Vietnamese Caramelized Pork with Young Coconut** is a soulful comfort dish where tender pork belly is slow-cooked in savory fish sauce and sweet coconut water. The highlight is the young coconut flesh, which adds a delightful crunch and a subtle sweetness that perfectly balances the rich, savory sauce.

### INGREDIENTS

|                                 |      |                      |      |                    |       |
|---------------------------------|------|----------------------|------|--------------------|-------|
| Lean Pork Cheek (or pork belly) | 1kg  | Crushed black pepper | 2gr  | Cooking oil        | 15gr  |
| Coconut caramel sauce           | 45gr | Cinnamon             | 1gr  | Coconut water      | 150gr |
| Oyster sauce                    | 35gr | Star Anise           | 1pc  | Young coconut meat | 150gr |
| Fish sauce                      | 10gr | Coconut milk         | 50gr | Spring onion       | 10gr  |
| Dry pork stock powder           | 8gr  | Shallot              | 40gr | Coriander          | 5gr   |

### I. Preparing The Ingredients

- Making coconut caramel sauce: cooking 150gr ò white sugar over medium heat in a saucepan until it turns brown. Turn off the heat and add 80gr of coconut milk.
- Clean the pork, cut into 3x3cm cubes.
- Cut young coconut meat into 3x3cm cubes.
- Crush the shallot and chop it small
- Coriander and spring onion cut into small
- Marinate pork with pepper, coconut caramel sauce, fish sauce, dry pork stock powder, oyster sauce, star anise and Cinnamon.

### II. Cooking the pork

- Prepare a hot pan, add oil, and then add the chopped shallot. Sauté until it turns a light brown color.
- Add the pork and mix well. Quickly stir-fry for about 2 minutes, then transfer it to a saucepan (or clay pot).
- In the saucepan, add the coconut water. Simmer for about 1 hour (add more water if needed).
- Add the coconut meat and coconut milk. Cook for another 30 minutes, or until the pork is tender and the sauce is thick.
- Add the coriander and spring onion, and mix well. Transfer the dish to a serving bowl.
- Served with steamed rice.

# FRIED “HANOI” SPRING ROLLS

## NEM CHIÊN HÀ NỘI

### Ingredient List for 30 Spring rolls



**Hanoi Fried Spring Rolls** are a timeless Northern Vietnamese classic, celebrated for their delicate balance of texture and flavor. At MIAS Restaurant, we prepare them the traditional way, with finely seasoned pork, mushrooms, and glass noodles, hand-wrapped and double-fried to achieve a perfectly crisp golden shell. Each bite delivers warmth, heritage, and unmistakable Hanoi character.

#### 1. SPRING ROLL FILLING

|                    |       |              |      |                       |        |
|--------------------|-------|--------------|------|-----------------------|--------|
| Pork shoulder      | 300g  | Jicama       | 75gr | Pork fat              | 35gr   |
| Glass noodle       | 120gr | Carrot       | 75gr | Chicken Eggs          | 3 Eggs |
| Shiitake mushrooms | 60gr  | Onion        | 75gr | Fish sauce            | 5gr    |
| Wood ear mushrooms | 100gr | Shallots     | 45gr | Dry pork stock powder | 8gr    |
| Bean sprouts       | 50gr  | Spring onion | 45gr | Sugar                 | 10gr   |
|                    |       |              |      | Pepper powder         | 3gr    |

#### I. Preparing The Ingredients

- Wash all vegetables thoroughly and dry completely.
- Peel and dice the carrot, jicama, and onion into approximately 1 cm cubes. Alternatively, process them briefly in a food processor and drain well to remove excess moisture.
- Trim the bean sprouts and cut into small pieces.
- Soak the glass noodles, wood ear mushrooms and shiitake mushrooms in warm water for 15 minutes. Drain well and chop finely.
- Finely chop the shallots and spring onions.
- Dice the pork fat finely.

## II. Making the Spring Rolls filling

- In a large bowl, combine pork shoulder, prepared vegetables, glass noodles, mushrooms, and pork fat.
- Season with fish sauce, dry pork stock powder, sugar, and pepper powder.
- Add the egg yolks and mix thoroughly until evenly combined.
- Reserve the egg whites separately for sealing during rolling.

## III. Rolling the Spring Rolls

- Place one sheet of rice paper on a damp towel to soften evenly.
- Add approximately 1 tablespoon of filling, spreading it across one-third of the lower portion of the sheet.
- Fold both side edges inward toward the center.
- Roll tightly but not overly tight to prevent bursting during frying.
- Use egg white to seal the final edge securely.

## IV. Frying the Spring Rolls

- Heat the oil in the pan for deep frying.
- First Fry (Pre-fry): Fry for about 4-5 minutes until the rolls are lightly golden. Remove and let them rest for 15 minutes.
- Second Fry (Crisping): Fry for about 3 minutes until they are golden brown and crispy.

## 2. MAKING THE DIPPING SAUCE

|              |       |               |       |
|--------------|-------|---------------|-------|
| Brown sugar  | 60gr  | Water         | 460gr |
| Rice vinegar | 115gr | Minced garlic | 40gr  |
| Fish sauce   | 115gr | Chopped chili | 40gr  |
| Palm sugar   | 55gr  |               |       |

### Boiling the Base

- Combine brown sugar, palm sugar, rice vinegar, fish sauce, and water in a saucepan.
- Bring to a boil, stirring until fully dissolved.

### Finishing

- Allow the liquid to cool completely.
- Add minced garlic and chopped chili. Stir well before serving.

## 3. SERVING

|                       |       |                 |      |
|-----------------------|-------|-----------------|------|
| Fresh rice vermicelli | 300gr | Shiso (perilla) | 50gr |
| Lettuce               | 200gr | Lemon balm      | 50gr |
| Vietnamese mint       | 50gr  | Coriander       | 50gr |

Serve the hot spring rolls with fresh rice vermicelli, assorted herbs, lettuce, and dipping sauce.

# BEEF NOODLE SOUP “PHỞ BÒ”

## Ingredient List for 6 people and Instructions



**Beef Noodle Soup “Phở Bò”** is a timeless Vietnamese classic, featuring a clear yet deeply aromatic beef broth slowly simmered with traditional spices. Tender slices of beef, silky rice noodles, and fresh herbs come together in a bowl that is comforting, balanced, and quietly soulful — a true taste of Hanoi’s culinary heritage.

### 1. PREPARING THE BROTH BASE & SEASONING

|                          |      |                |       |               |      |
|--------------------------|------|----------------|-------|---------------|------|
| Local beef brisket       | 600g | Cinnamon stick | 5gr   | Salt          | 20gr |
| Beef bones (leg is best) | 2kg  | Sand worms     | 10gr  | Fish sauce    | 35gr |
| Fresh water              | 6L   | Onion          | 200gr | Chicken stock | 20gr |
| Star anise               | 3gr  | Ginger         | 40gr  | Rock Sugar    | 15gr |
| Cardamom                 | 4gr  | Shallot        | 40gr  |               |      |

- 1. Boil and Rinse:** Boil the beef bones and brisket in water for about 5 minutes. Remove them and rinse thoroughly under cold water to clean off impurities.
- 2. Toast Spices:** In a dry, hot pan, lightly toast the spices (star anise, cardamom, cinnamon stick) until fragrant. Separately, cut the sand worms into 4–5cm pieces, slit them lengthwise to open, and quickly roast them in a pan before washing thoroughly to remove any sand.
- 3. Grill Aromatics:** Grill the fresh ginger, onions, and shallots over an open flame (or under a broiler) until the skins are slightly blackened. Wash them quickly in fresh water.
- 4. Simmering:** Add the cleaned bones, brisket, and sand worms into a pot of boiling water. Bring to a boil, then reduce the heat to low to gently simmer. The broth should simmer for a minimum of 3 hours and a maximum of 12 hours. (Note: Skim the foam while simmering the broth.)
- 5. Add Aromatics:** Add the charred onion, shallot, and ginger to the broth in the last 3 hours of simmering.

6. **Cook Brisket:** Cook the beef brisket in the broth for 2 to 3 hours, or until tender, then remove it . Cool the brisket and slice it thinly.
7. **Final Seasoning:** In the last 30 minutes, Measure exactly 3 liters of broth, then add the fish sauce, chicken stock powder, salt, rock sugar, cinnamon, cardamom and star anise for final seasoning.

### 3. SERVING & GARNISH

|                    |         |              |         |
|--------------------|---------|--------------|---------|
| Fresh rice noodles | 1Kg     | Spring onion | As need |
| Beef Sirloin       | 200gr   | Fresh lime   | 30ml    |
| Coriander          | 50gr    | Fresh Chili  | 15gr    |
| Vietnamese mint    | As need | Chili sauce  | As need |

1. **Prepare Noodles:** Blanch the fresh rice noodles in boiling water for 5 seconds and transfer them immediately to a serving bowl.
2. **Add Meat:** Thinly slice the raw sirloin and cooked brisket and arrange them neatly over the noodles.
3. **Garnish:** Slice the herbs (coriander, Vietnamese mint), onion, and spring onion, and place them over the meat.
4. **Serve:** Ladle the hot broth over the top of the bowl (the heat of the broth will cook the rare sirloin slices).
5. **Condiments:** Serve with fresh lime , sliced fresh chili, chili sauce, and fermented garlic and chili in vinegar .

### 4. FERMENTED GARLIC & CHILI IN VINEGAR

|        |       |              |         |
|--------|-------|--------------|---------|
| Garlic | 100gr | Rice vinegar | 300ml   |
| Chili  | 100gr | Salt         | 1/2 tsp |

1. Wash garlic and chili thoroughly, ensure completely dry, then thinly slice.
2. Pour rice vinegar into a clean glass jar and add salt.
3. Add garlic and chili, ensure fully submerged. Ferment for at least 2 days before use.
4. **Storage:** Refrigerate and use within 2 weeks.