

GRILLED CATFISH “CHẢ CÁ LÃ VỌNG”

Ingredient List for 2 People



Chả Cá Lã Vọng is one of Hanoi's most iconic dishes, rooted in the city's old culinary traditions. Made with turmeric-marinated fish, fresh dill, and spring onion, it is served with vermicelli, herbs, peanuts, and dipping sauce for a fragrant and memorable taste of Northern Vietnam.

1. MARINATED FISH

Catfish (or white fish)	500gr	Lemongrass	20gr
Fermented rice (Mê)	40gr	Shallots	40r
Shrimp paste (Mắm tôm)	10gr	Black pepper	1 tsp
Minced galangal	50gr	White sugar	4gr
Turmeric powder	5gr	Dry pork stock powder	3gr
Cooking oil	30gr		

Preparing & Marinating the Fish

- **Prepare Fish:** Clean and fillet the catfish; remove all bones. Cut into 3×3 cm cubes or diamond shapes.
- **Prepare Aromatics:** Finely chop the shallots and lemongrass.
- **Marinate:** Combine fish with all marinade ingredients — pepper, shallots, lemongrass, fish sauce, cooking oil, galangal, turmeric powder, fermented rice (mê), pork stock powder, and shrimp paste (mắm tôm).
- **Infuse:** Leave to marinate for at least 15 minutes, or ideally 1–2 hours in the refrigerator.

2. HERBS, VEGETABLES & SERVING GARNISHE

Onion	50gr	Deep-fried shallot	50gr
Spring onion	30gr	Toasted peanuts	30gr
Dill	55gr	Oil	40gr
Chili	20gr	Seasonal mixed herbs	as needed
Fresh rice vermicelli	as needed		

Preparing Herbs & Condiments

- Prepare Vegetables: Thinly slice the onion. Cut the spring onion and dill into 4 cm lengths. Slice the chili.
- Prepare Herbs: Wash and drain the seasonal mixed herbs well.
- Prepare Serving Items: Arrange the fresh rice vermicelli, mixed herbs, deep fried shallots, and toasted peanuts on serving plates or bowls.
- Set Aside: Keep all garnishes ready for serving with the hot fish.

3. DIPPING SAUCE

Brown sugar	30gr	Palm sugar	50gr
Rice vinegar	60gr	Water	240gr
Fish sauce	60gr	Lime juice	2 tbsp
Minced garlic	2 tbsp	Chopped chili	2 tbsp

Making the Dipping Sauce

- Sauce Base: Combine the brown sugar, rice vinegar, fish sauce, palm sugar, and water in a saucepan.
- Simmer: Bring to a gentle boil and stir until the sugar has fully dissolved.
- Cool: Remove from the heat and let the sauce cool completely.
- Finish: Add the lime juice, chopped chili, and minced garlic once the sauce

4. PRE-COOKING THE FISH

- Heat Pan or Grill: Heat a frying pan, skillet, or grill over medium heat.
- Cook Fish: Add a little oil, then place the marinated fish into the pan or onto the grill.
- Brown Lightly: Cook until the fish is mostly done and lightly browned on the outside.
- Hold for Service: Remove from the heat and keep warm until ready to finish at the table.

5. FINISHING & SERVING THE DISH

- Heat the Pan: Place a pan or table-side skillet over the heat and add a little oil.
- Add Vegetables: Add the sliced onion, spring onion, and dill. Toss briefly until fragrant.
- Add Fish: Place the pre-cooked fish on top of the vegetables in the pan.
- Finish Cooking: Cook for a few more moments until the fish is fully heated through and the herbs are just tender.
- Garnish and Serve: Top with toasted peanuts and deep fried shallots. Serve with fresh rice vermicelli, mixed herbs, and the dipping sauce on the side.

FRIED SEAFOOD SPRING ROLL

“NEM CHIÊN HẢI SẢN”

Ingredient List for 25 spring rolls, and Instructions



Fried Seafood Spring Rolls are a popular Vietnamese dish often enjoyed at family meals and festive gatherings. Filled with seafood and vegetables, then fried until golden and crispy, they are served with fresh herbs, rice vermicelli, and dipping sauce for a delicious balance of texture and flavour.

1. SEAFOOD FILLING

Prawn	400gr	Shallot	50gr	Carrot	75gr
Squid	150gr	Bean sprout	50gr	Onion	75gr
Glass noodle	135gr	Wood ear mushroom	75gr	Spring onion	45gr
Celery	50gr	Jicama	75gr	Dried shrimp	3gr

Preparing the Ingredients

- Wash all vegetables thoroughly and pat them dry.
- Prawns: Peel the shells off the prawns, then slice them in half lengthwise and set aside for the rolling step.
- Squid: Dice the squid into 3×3 mm pieces. Quickly poach the diced squid in hot water with some fresh ginger for 5 seconds only, then drain immediately.
- Noodles & Mushroom: Soak the glass noodles and wood ear mushrooms in warm water for 15 minutes. Chop the mushrooms finely and cut the glass noodles into 1 cm pieces.
- Vegetables: Peel and dice the carrot, jicama, and onion into 2 mm pieces. You may also put them in a food processor and then drain them well to remove excess liquid.
- Bean Sprouts: Cut them into small pieces.
- Aromatics: Finely chop the spring onion, celery, and shallots

2. MAKING THE SEAFOOD FILLING

Egg Yolk	3 eggs	Pepper	2gr	Mayonnaise sauce	60gr
Seafood powder	2,5gr	Sugar	10gr		

Making the Seafood Filling

- Sauté: In a hot pan, add 2 tbs cooking oil. Sauté the chopped shallots until fragrant. Add the dried shrimp and stir well, then quickly add the diced squid and stir-fry briefly.
- Cook Down: Add all remaining filling ingredients — glass noodles, vegetables, mushrooms, and aromatics. Quick stir-fry until just cooked.
- Season: Transfer to a bowl and combine with egg yolk, seafood powder, pepper, sugar, and mayonnaise sauce.
- Cool: Mix well and let the filling cool down completely before rolling.

2. ROLLING THE SPRING ROLLS

Net rice paper	25 sheets
Egg white	as needed

- Place a sheet of net rice paper on a damp napkin (or towel).
- Place the filling: Place half a prawn and 1 Tbs (25gr) of the mixture onto the rice paper, enough to cover about one-third of the sheet.
- Roll: Fold the side edges of the rice paper into the middle and then roll it up.
- Sealing: Be careful not to roll too tightly. Use the egg white (can be mixed with a little corn starch for more stickiness) to seal the end of the rice paper.

3. FRYING THE SPRING ROLLS

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

4. MAKING THE DIPPING SAUCE (NƯỚC CHẤM)

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

- Sauce Base: Mix the following ingredients together: 55gr brown sugar, 115gr rice vinegar, 115gr fish sauce, 55gr palm sugar, and 460gr water.
- Boil and Cool: Bring the liquid to a boil, then cool it down completely.
- Finishing: Once cool, add the 40gr minced garlic and 40gr chopped chili.

5. SERVING

Fresh rice vermicelli	500g	Lemon balm	50gr	Coriander	50gr
Lettuce	200gr	Perilla leaf	50gr	Vietnamese mint	50gr

- Serve the hot, crispy spring rolls immediately with fresh rice vermicelli, the mixed fresh herbs, and the dipping sauce.

Ingredient List for 5 people and Instructions



Fried Seafood Spring Rolls are a popular Vietnamese dish often enjoyed at family meals and festive gatherings. Filled with seafood and vegetables, then fried until golden and crispy, they are served with fresh herbs, rice vermicelli, and dipping sauce for a delicious balance of texture and flavour.

1. BROTH

Carrots	200gr	Ginger	30gr	Vegan fish sauce	45gr
White radish (Daikon)	300gr	Pandan leaves	2 leaves	Mushroom powder	35gr
Jicama	200gr	Cinnamon stick	3gr	Rock sugar	30gr
Sugar cane	200gr	Star anise	1gr	Salt	15gr
Onion	150gr	Black cardamom	4gr	Soy sauce	60gr
Shallots	30gr	Coriander seeds	2gr	Water	About 4kg

1. Preparing the Broth

- **Prepare Vegetables:** Wash and peel the carrots, white radish, and jicama. Cut into 2×2 cm cubes.
- **Char Aromatics:** Grill the sugar cane, onion, shallots, and ginger over an open flame until fragrant and lightly charred. Rinse quickly under cold water, then lightly crush the ginger and sugar cane.
- **Toast Spices:** Dry roast the cinnamon stick, star anise, black cardamom, and coriander seeds until aromatic.
- **Simmer:** Add the prepared vegetables, charred aromatics, pandan leaves, and water to a large pot. Bring to a boil, then reduce to low heat and simmer for 2 hours.
- **Add Spices:** Add the toasted spices and continue simmering for another 30 minutes.
- **Strain:** Strain the broth through a fine sieve and keep about 3 liters of clear broth.
- **Season:** Add vegan fish sauce, mushroom powder, rock sugar, salt, and soy sauce. Adjust to taste and keep hot for serving.

2. FILLING & SERVING

Fresh phở noodles	700gr	Bean sprouts	50gr	Fresh lime	as needed
Fried tofu	200gr	Herbs (Coriander, Spring onion, “Láng” Basil)	100gr	Fresh chili	as needed
Assorted mushrooms	100gr			Pickled garlic in rice vinegar	as needed
Baby corn	100gr	Soy sauce	2 tbs		
Bok choy	200gr	Cooking oil	as needed	Chili sauce	as needed

Preparing the Filling & Serving

- **Prepare Vegetables:** Slice the mushrooms and baby corn into 0.3 cm pieces. Cut the bok choy into bite-sized pieces. Wash the bean sprouts and herbs well. Finely chop the coriander and spring onion.
- **Sauté Filling:** Heat a pan with a little cooking oil. Add the mushrooms, baby corn, and bok choy, then stir-fry briefly. Add the bean sprouts and a splash of soy sauce, and cook for about 2 minutes to keep the vegetables crunchy.
- **Prepare Noodles:** Blanch the fresh phở noodles in boiling water for 5 seconds and place them into serving bowls.
- **Assemble:** Arrange the sautéed vegetables and fried tofu on top of the noodles.
- **Garnish & Finish:** Sprinkle with coriander, spring onion, and “Láng” basil. Ladle the hot broth over the bowl.
- **Serve:** Serve immediately with fresh lime, sliced chili, pickled garlic in rice vinegar, and chili sauce on the side.