



MIA's Restaurant
TASTE THE CULTURE

VIETNAMESE PANCAKE “BANH XEO”

Ingredient List for 5 persons, and Instructions



Experience the vibrant flavors of the South with Bánh Xèo, a giant, sizzling Vietnamese pancake. Famous for its golden, turmeric-spiced crust, the Southern version stands out for its thin, crispy edges and rich batter infused with creamy coconut milk. Stuffed with savory pork belly, shrimp, mung beans, and bean sprouts, this dish is a hands-on delight. To eat it like a local, tear off a piece, wrap it in fresh mustard greens and aromatic herbs, then dip it into a sweet and sour fish sauce for the perfect crunch.

1. PREPARING THE CRISPY PANCAKE BATTER

Beer	100gr	Salt	1gr
Rice flour	125gr	Coconut Milk	15gr
Cold water	250gr	Turmeric powder	1gr

- **Mixing:** Mix all the batter ingredients (rice flour, cold water, beer, coconut milk, turmeric powder, and salt) well until combined.

2. COOKING THE PANCAKE

- Add a little oil to a non-stick pan and make it hot.
- Add 1 ladle of the mixture. Move the pan around until the mixture covers the entire surface of the pan evenly.
- Cook on low heat for about 30 seconds.
- Add 40ml of cooking oil around the edge of the pancake. Continue cooking for 1 minute.
- Turn the pancake over and cook for 30 seconds. Keep turning it over every 30 seconds until the pancake is golden color and crispy.
- Repeat the same process until all the batter is finished.

3. 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 Liquid:** Mix the brown sugar, palm sugar, rice vinegar, water, and fish sauce together. Bring this liquid mixture to a boil.
- **Finishing:** Cool the liquid down completely, then add the minced garlic and chopped chili.

4. PREPARING THE FILLING

Prawn	150gr	Dry Mung bean	50gr
Bean sprout	100gr	Oyster sauce	10gr
Pork shoulder	100gr	Dry pork stock powder	5gr
Onion	100gr	Fish sauce	10gr
Spring onion	40gr		

- **Mung Beans:** Boil the mung beans until soft, then drain them well.
- **Prawns & Pork:** Peel the skin and head off the prawns. Cut the pork shoulder into julienne strips.
- **Vegetables:** Thinly slice the onion. Cut the spring onion into 4cm lengths.
- **Sauté the Filling:** In a hot pan, add 3 tablespoons of cooking oil. Sauté the sliced shallots until fragrant, then add the pork and onion. Stir-fry for one minute.
- Add the bean sprouts, spring onion, and mung beans.
- **Seasoning:** Season with fish sauce, dry pork stock powder, and oyster sauce. Mix well, then remove from heat.
- **Prawns:** Sear the prawns separately until they are fully cooked.

5. SERVING

Fried shallot, toasted peanut	200gr	Japanese shiso	50gr
Lettuce	50gr	Lemon balm	50gr
Vietnamese mint	50gr	Coriander	50gr

- **Assembly:** Place the crispy pancake on a plate, add the filling over the pancake, then top with the seared prawn. Finish with a topping of toasted peanut, fried shallot, and coriander leaf.
- **Presentation:** Vietnamese pancake is served with seasonal fresh herbs (lettuce, mints, shiso, etc.), the dipping sauce, vegetable pickle
- **Optional:** Sometimes all ingredients can be rolled inside rice paper before dipping.

“QUANG” NOODLE SOUP WITH PORK & PRAWN

Ingredient List for 6 people and Instructions



“Mì Quảng: The Vibrant Flavors of Central Vietnam” Experience a bowl of pure joy with Mì Quảng. This iconic dish from Central Vietnam features thick, turmeric-infused yellow noodles topped with savory pork and succulent shrimp simmered in a rich, concentrated broth. Garnished with crunchy rice crackers, roasted peanuts, and fresh herbs, every bite is a delightful explosion of textures and flavors. It’s colorful, hearty, and undeniably authentic.

1. PREPARING THE BROTH BASE

Pork bone	1kg	Peanut (for broth)	50gr	Annato oil	15ml
Prawn head	500gr	Turmeric	10gr	Salt	10gr
Jicama	150gr	Shallot	30gr	Fish sauce	45gr
White radish	300gr	Garlic	15gr	Dry pork stock	25gr
Onion	100gr	“Quang nam” shallot	20gr	Rock sugar	12gr
Lemon grass	25gr	Cooking oil	20gr		

- **Blanching Bones:** Boil the pork bones in water for about 5 minutes, then rinse them thoroughly under cold water.
- **Prawn Heads:** Grill the prawn heads in an oven at 180°C for about 20 minutes, until they are dry and lightly browned.
- **Vegetable Prep:** Cut the jicama, onion, and radish into 3x3cm cubes. Crush the lemongrass and cut it into 4cm pieces.
- **Peanut Prep:** Pound the peanuts until they are mashed.
- **Initial Simmer:** Put all broth ingredients (except the prawn heads) into a pot with 4 liters of water. Bring to a boil, then reduce to low heat and simmer for 2 hours.
- **Sauté Prawn Heads (Mixture 2):** In a hot pan, add the cooking oil and Annatto oil. Add the shallots, garlic, turmeric and “Quang Nam” shallot stir well until fragrant, then add the grilled prawn heads. Stir-fry for 2 minutes, then turn off the heat.
- **Final Simmer:** After the initial two hours, add Mixture 2 into the broth and cook for one more hour.
- **Straining & Seasoning:** Pour the broth through a sieve to get about 2,5 liters of liquid. Season the broth with fish sauce, dry pork stock powder, salt, and rock sugar to taste.

2. MARINATING AND COOKING PORK & PRAWN

Fresh prawn 400gr

Pork shoulder 300gr

- Prawn Prep: Peel the prawns.
- Pork Prep: Thinly slice the pork shoulder.
- Marinating: Marinate both the pork and prawns together with 1gr black pepper, 5gr oyster sauce, 10gr fish sauce, and 20gr caramel sauce. Marinate for 30 minutes or up to two hours in the refrigerator.
- Cooking: Sear the marinated pork and prawns in a hot pan until they are well cooked.

3. PLATING UP & SERVING

Spring onion 100gr

Chili Jam 100gr

Coriander 50gr

Fresh chili, lime, herb & rice cracker on the side

Boiled quail egg 18 eggs

AS NEEDED

- Herb Prep: Finely chop the spring onion and coriander.
- Noodle Prep: Prepare a pot with hot water. Boil the Quang noodles for about 5 minutes or until the noodles are tender.
- Plating Up: Place the noodles in a bowl. Top with quail eggs, pork, and prawns. Then, pour the hot broth over the bowl.
- Serving: Mì Quảng is served with mixed seasonal herbs, a spoonful of "Quang" shallot oil, a rice cracker, fresh chili, lime, and chili jam on the side (as needed).

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.