

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 xavor. At MIAS Restaurant, we prepare them the traditional way, with unely 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 brixy 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 unely.
- Finely chop the shallots and spring onions.
- Dice the pork fat unely.

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.

BBQ PORK WITH HERBS & NOODLE “BÚN CHẢ”

Ingredient List for 5 persons, and Instructions



"Bún Chả: The Soul of Hanoi Street Food"
Experience the quintessential taste of Hanoi with Bún Chả. This beloved dish features succulent grilled pork patties and thin slices of pork belly, charred to perfection over aromatic charcoal. Served in a warm, light dipping sauce with fresh rice noodles and a bouquet of local herbs, it offers a harmonious balance of smoky, sweet, and savory flavors that define the capital's culinary heritage.

1. MARINATED PORK

Pork Jowl (or belly)	500gr	Mince garlic	15gr	Coconut caramel sauce	60gr
Lean pork shoulder	500gr	Spring onion	15gr	Fish sauce	10gr
Lemongrass	80gr	Dry chicken stock	6gr	Cooking oil	40gr
Mince shallot	40gr	Oyster sauce	35gr	Peper powder	1 tsp

Preparing the ingredients

- Wash all ingredients with water.
- Pork Jowl thinly sliced
- Lean pork shoulder chopped small (or ground) for pork balls.
- Pound Lemongrass, add 30ml water then get the lemongrass juice.
- Cut Spring onion in small.
- Herbs to eat with pork BBQ: Wash and soak in salt water for about 5 minutes.
- How to make coconut caramel sauce: The ingredients include 150gr of sugar and 80gr coconut cream. pour sugar into a pan then fry until sugar turns golden brown, add the coconut cream and turn off the heart.

Marinated Pork slice, pork balls & BBQ

- Both types of sliced pork and chopped pork will be added the mixture of spices to marinate, including lemongrass, shallot, garlic, spring onion, pepper powder, fish sauce, caramel sauce, oyster sauce, dry chicken stock, and finally, cooking oil. Stir the ingredients together and marinate at least 30 minutes or preferably overnight in the fridge.
- Then, grill the pork using charcoal. If charcoal is unavailable, you can grill it in a pan.

2. MAKING THE DIPPING SAUCE (BÚN CHẢ BROTH)

Brown sugar	70gr
Sugarcane syrup (or palm sugar)	20gr
Rice vinegar	65gr
Fish sauce	70gr
Water	575ml

Mix the following ingredients together. Then boil for 5 minutes.

3. SERVING

Fresh noodles	700gr	Perilla (purple basil)	50gr
Carrot	100gr	Vietnamese mint	50gr
Green papaya	100gr	Chopped chili	50gr
Lettuce	150gr	Minced garlic	50gr
Coriander	50gr	Lemon mint	50gr

- Peel carrots, green papaya, slice into small squares. Add 100gr dipping sauce for flavour.
- Pour the warm broth into a bowl. Add the grilled pork, followed by the pickled carrots and papaya.
- Enjoy: Serve with fresh noodles and a platter of herbs. Add fresh minced garlic and chili to the broth for an extra kick of flavor.

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 of 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 ush sauce, chicken stock powder, salt, rock sugar, cinnamon, cardamom and star anise for unal 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.