

Tonkinese soup, rare beef with fresh coriander leaves

Recipe for 4 persons



Description

Typical Vietnamese dish consisting of beef broth flavored with star anise, Sichuan pepper and fresh ginger served with rice noodles, thin slices of rare beef and fresh coriander.

Note

Adjust the taste of your Tonkinese soup with sesame oil, hoisin sauce and chili paste. You can also use pre-sliced fondue meat for this recipe.

Ingredients

For the Tonkinese soup

- 300 Gr Boston cut beef
- 2 Liter(s) Beef broth
- 5 Ml Sichuan pepper
- 30 Gr Fresh ginger
- 4 Unit(s) Star anise
- 200 Gr Flat rice noodles
- 2 Clove(s) Garlic
- 8 Unit(s) Shiitake
- 30 Ml Soy sauce
- 30 Ml Fish sauce Nuoc-mâm

For the garnish

- 1 Unit(s) Lime
- 80 Gr Sprouted soybeans
- 4 Sprig(s) Fresh cilantro
- 4 Sprig(s) Thai basil
- 4 Unit(s) Green onion

Preparation

- Preparation time **30 mins**

To serve

Place in each soup plate: a few shiitake mushroom slices, rice noodles, sliced beef, green onions and cilantro. Pour the boiling beef broth on top in order to cook the meat a bit. Serve with lime wedge, bean sprouts, and Thai basil.

Rice noodles preparation

In a large volume of simmering salted water cook the rice noodles according to packaging instructions. Drain, rinse and keep warm.

Beef broth preparation

In a large saucepan, boil the beef broth. Add the star anise, Sichuan pepper, minced garlic, soy sauce, nuoc mam sauce and ginger. Let steep for 15 minutes over low heat then strain. Keep warm.

General preparation

Slice the beef very thinly. Slice the green onions. Grate the ginger. Thinly slice the shiitake mushrooms. Cut the lime into wedges. Take off the leaves from coriander sprigs.

Bon appétit!