

Vietnamese Bo Bun of prawns, pepper, mint and peanut

Recipe for 4 portions

Description

Note

You can make the same recipe with meat or fish.

Ingredients

Shrimps

- 16 Piece(s) Jumbo shrimps
- 10 Ml Roasted sesame oil

Garnish

- 300 Gr Rice vermicelli
- 800 Ml Water
- 4 Gr Coarse salt
- 0.25 Piece(s) Chinese cabbage
- 1 Piece(s) Red pepper
- 0.50 Piece(s) Cucumber
- 1 Piece(s) Shallot

Sauce

- 0.50 Piece(s) Bird's eye chili
- 0.50 Piece(s) Lemongrass
- 1 Clove(s) Garlic
- 15 Gr Sugar
- 1 Gr Long pepper
- 30 Ml Hoisin sauce
- 30 Ml Soy sauce
- 30 Ml Fish sauce Nuoc-mâm
- 0.50 Piece(s) Lime

Toppings

- 0.25 Bunch(es) Mint
- 20 Gr Salted peanuts

Preparation

- Preparation time **25.00 mins**

Preperation

In a large saucepan, boil the water and add the coarse salt. Cook the vermicelli in boiling water for a few minutes, then drain them using a colander.

Strip and wash the cabbage, the bunch of mint then slice them into a chiffonade.

Peel the cucumber, deseed it and cut it into julienne as well as the pepper.

Peel and chop the shallots.

Chop the lemongrass, garlic, chilli and peanuts.

Sauce

Put the garlic, lemongrass and chopped chilli in the mortar, add the sugar, salt and pepper. Crush,

then add the lime juice and its zest as well as the other liquids.

Shrimps

Wash the prawns, then remove the shell, keeping only the last ring. Make a slight incision on the upper back to remove the casing. Then marinate the prawns in the sauce.

In a skillet, heat the sesame oil. When hot, add the shallots and brown them with a pinch of fine salt. Quickly sear the shrimp for 1 min on each side, then set aside. Then deglaze the pan with the marinade.

On the plate

Garnish soup plates with cabbage, vermicelli, cucumber, pepper and shrimp. Then pour the sauce, then sprinkle everything with chopped peanuts and mint chiffonade.

Bon appétit!