

Vietnamese bowl; pork with lemongrass and ginger, vermicelli, pickled vegetables and peanut vinaigrette |

Recipe for 4 servings

Description

A quick and tasty meal bowl!

Note

You can make the same recipe with meat, shrimp or fish.

Ingredients

Pork

- 400 Gr Pork tenderloin
- 1 Tbsp Lemongrass
- 1 Clove(s) Garlic
- 1 Tbsp Fish sauce
- 1 Tsp Fresh ginger

Garnish

- 200 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
- 1 Unit(s) Lime

Toppings

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

Preparation

- Preparation time **30 mins**

Set up

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, ginger, 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.

Pork

Mix the pork with the garlic, lemongrass and fish sauce. Marinate for 10 minutes.

In a wok over high heat with a drizzle of oil, stir-fry the pork and onion petals for 3 minutes, stirring constantly, until browned. Set aside.

On the plate

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

Bon appétit!