

Vietnamese Shrimp Soup with mint and lemongrass

Recipe for 4 persons



Description

The typical Vietnamese Pho.

Ingredients

For the shrimps

- 24 Unit(s) Peeled medium shrimps
- 15 Ml Olive oil
- Salt and pepper

For the vegetables

- 0.50 Unit(s) Romaine salad
- 0.50 Unit(s) Cucumber
- 1 Unit(s) Red pepper
- 2 Unit(s) Green onion
- 5 Sprig(s) Mint
- 30 Gr Crushed peanuts
- 200 Gr Rice vermicelli
- 200 Ml Water
- 5 Gr Coarse salt
- 5 Sprig(s) Fresh cilantro
- Salt and pepper

For the bouillon

- 30 Ml Sugar
- 2 Gr Long pepper
- 35 Ml Oyster sauce
- 35 Ml Fish sauce Nuoc-mâm
- 35 Ml Light soy sauce
- 1 Unit(s) Lime
- 1 Liter(s) Fish stock
- 1 Clove(s) Garlic
- 0.25 Stick(s) Lemongrass
- Salt and pepper

Preparation

- Preparation time **30 mins**

For the preparations

Wash and mince the salad. Peel the cucumbe, empty it and mince it in thin stripes. Peel and mince finely the green onion. Empty the pepper and mince it in thin stripes. Chop the mint and the cilantro. Crush the peanuts. Mince finely the lemongrass. chop the garlic.

For the rice vermicelli

Bring a big pot of water to boil with the salt. Dump the vermicelli inside. Wait 2 minutes and turn the heat off. It will be cooked within 6 minutes. Strain it well.

For the shrimps

Remove the tail of the shrimps, season it well. In a hot pan with vegetable oil, cook it for 1 to 2 minutes and reserve.

For the bouillon

Bring the fish fumé to boil with all the others ingredients and let it cook for 10 minutes.

For the plating

In a bowl plate, put the salad all around, add the vermicelli, the cucumber, the pepper and hte shrimps in the middle of the plate. Poor the boiling stock over, to fill the plate and add the peanuts, the mint, the cilantro and the green onions.

Bon appétit!