

The Sailing Chef

Ingredients:

- 1 piece of ginger
- 1 small bunch of coriander
- 150 cl of broth or 2 cubes of Maggi or other.
- 1 star of star anise
- 300 gr of fresh red tuna
- 1 lime
- 1 small green pepper
- 1 small bunch of Thai chives
- 400 g of rice noodles
- nuoc mam sauce

Preparation:

1: Wash, dry and chop the chives and coriander, chop the chili pepper, cut the lime in 4 lengthwise and put them in bowls.

2: Bring the beef broth to a boil, add the star anise and the peeled and sliced ginger. Cover and cook gently for 12 minutes.

3: Cut the tuna into thin strips, cook the rice noodles in boiling salted water, according to the instructions on the packet.

4: In 4 large bowls, pour 1 tablespoon of Nuoc mam sauce, drain the rice noodles, distribute them in the bowls, put the beef strips, and pour the hot beef broth, sprinkle with chives and coriander.

SOUP PHO TUNA



You can replace the tuna with beef sirloin

Summer or winter this Vietnamese soup is my favourite!

Enjoy et Bon Appetit!

