

VIETNAMESE PHO



PROGRAM	PREP	COOK	SERVING
Chicken/Duck	10 min	30 min	2

INGREDIENTS

BROTH

2 yellow onions, halved
 130g ginger, cut into chunks
 8 star anise
 3 cinnamon sticks
 4 tbsp fennel seeds
 4 tbsp coriander seeds
 2 stalks coriander roots
 6 cloves garlic
 6 cloves shallots
 600g chicken bone and meat
 (washed with impurities removed)
 40g rock sugar, washed
 60ml fish sauce
 1L water

OTHERS

Vietnamese Rice Noodle
 Chicken slices

GARNISHING

Bean sprouts
 Mint leaves
 Coriander
 Lime wedges
 Chilli padi, finely sliced

METHOD

- 1 Select "Saute/Sear" program on Tefal Homechef Smart Pro Multicooker, set the timer to 3 minutes and press start.
- 2 Place onions and ginger chunks in the pot with cut side down (no oil). Cook till they are charred then turn over.
- 3 Add in star anise, cinnamon sticks, fennel seeds and coriander seeds. Toast spices till fragrant. Press and hold "cancel" to stop the program.
- 4 Add in all the other broth ingredients into the pot.
- 5 Select "Chicken/Duck" program, adjust pressure to the highest setting at 70, close the lid, turn the handle to lock and press start. The whole process will take about 30 minutes including the building up and releasing of pressure in the multicooker.
- 6 While waiting for the broth to be ready, prepare rice noodles as per packet and boil chicken slices in a separate pot of boiling water.
- 7 When the broth is ready, assemble by placing noodles in a bowl. Top with chicken slices. Pour over hot broth and serve with some garnishing.

