

Spring Rolls

Makes 14

Ingredients

- ¾ cup finely chopped shiitake mushrooms, about 4 ounces
- ¾ cup finely chopped carrot, 1-2 carrots
- ⅓ cup finely chopped spring onions, about 6 onions
- 5 oz raw prawns, deveined and shells removed, roughly chopped
- 8 oz ground pork
- 1½ tsp kosher salt (or 1 tsp regular salt)
- 1 tsp fresh ginger, finely grated or minced*
- 1 tsp garlic, finely grated or minced*
- 1 Tbsp fish sauce
- ¼ tsp granulated sugar
- 1 package frozen spring roll pastry wrappers (8-inch square), thawed
- Vegetable oil for deep-frying
- **A microplane makes mincing garlic and ginger easy work.*

Garnish

- Romaine lettuce hearts
- Fresh cilantro
- Fresh Thai basil
- Fresh mint
- Bean sprouts

Cooking Instructions

In a medium bowl, combine the mushrooms, carrots, spring onions, chopped prawns, pork, salt, ginger, garlic, fish sauce, and sugar. Mix thoroughly with a spatula or your hands. Working with one wrapper at a time (cover the rest with a damp cloth), place a spring roll wrapper at an angle, like a diamond, with one point of the square facing you.

Place two tablespoons of the filling in the lower third of the wrapper, creating a log shape about 3½ inches long and 1 inch wide. Brush the lower point of the wrapper with a bit of water. Fold the wrapper over the filling and press to adhere. Fold both sides of the wrapper to encase the filling, as pictured, then roll to create a tight log. Brush the top point of the wrapper with a bit of the water to seal. Repeat with the remaining filling and wrappers.

Pour about four inches of oil into a deep, heavy-bottomed saucepan. Heat the oil slowly until an instant-read thermometer reads 350°F, or when a cube of bread dropped into the oil turns golden in one minute. (If the oil is too hot, the pastry will burn before the filling is cooked through.) Working with a few spring rolls at a time, carefully lower them into the oil, being mindful not to overcrowd the pan, which would render them soggy rather than crisp. Rotate with tongs or a fork to brown evenly, about 4-5 minutes.

Place the cooked rolls on a paper towel to remove excess oil, then transfer to a low warm oven while cooking the remaining spring rolls.

To serve: Wrap a warm spring roll in a crisp leaf of romaine lettuce. Garnish with fresh herbs and bean sprouts. Serve with nuac mam cham.

Dipping Sauce – Nuoc Mam Cham

Ingredients

- ½ cup water
- 2 Tbsp sugar
- ¼ cup rice vinegar
- 4 garlic cloves, finely minced
- 1 Thai chili pepper, seeds removed and finely chopped
- 2 Tbsp fish sauce
- 2 Tbsp freshly squeezed lime juice

Cooking Instructions

Place the water and sugar in a small saucepan and mix to combine. Bring to a boil to dissolve the sugar and set aside to cool. Add the remaining ingredients and mix to combine. Transfer to a clean jar and store in the fridge for up to two weeks. *If using a pre-sweetened *seasoned* rice vinegar, reduce the amount of sugar to taste.

Chicken Pho

Serves 4 to 6

Broth

- 2 boneless chicken breasts, skin removed
- 8 cups homemade *unsalted* chicken (or beef) stock
- 1/2 onion, sliced in two
- 1 2-inch piece of ginger, peeled
- 2 star anise
- 1 cinnamon stick, about 3 inches
- 2 cloves
- 1 tsp sugar
- 2 tsp kosher salt (omit if stock is salted)
- 2 tsp fish sauce
- 1 package 19.3 oz (550 g) fresh rice noodles (or more as desired)

Garnishes & Condiments

- 4 green onions, thinly sliced
- 2 limes, sliced
- 2 cups fresh bean sprouts
- 1 bunch fresh mint
- 1 bunch fresh cilantro
- 1 bunch Thai basil
- 4-5 leaves crisp romaine lettuce
- 1 Thai chili, thinly sliced
- 2 Tbsp chili sauce, such as sriracha
- 2 Tbsp hoisin sauce
- 3/4 cup fried shallots, optional (see recipe below)

Cooking Instructions

Bring the chicken breasts to room temperature.

In a large saucepan, bring the stock to a simmer.

Heat a heavy-bottomed saucepan over medium-high heat. Place the onion and ginger in the dry pan until charred, turning them as necessary to ensure they are coloured on all sides. Add the star anise, cinnamon, and cloves, and cook until just fragrant, about a minute or two. Transfer the onion, ginger, and spices to the stock. Add the sugar, salt, and fish sauce. Simmer for about 20 minutes. Taste to check the seasoning, adding additional salt, if necessary.

Use a slotted spoon or small sieve to remove and discard the onion, ginger, and spices.

Place the chicken in the simmering stock and gently poach until barely cooked, about 8-10 minutes. Transfer to a cutting board and tent with foil. (The residual heat will continue to cook the chicken.) When ready to serve, thinly slice the chicken against the grain. (If the chicken is still pink in the centre, return the slices to the simmering stock until no pink remains.)

When ready to serve, pull apart the fresh noodles and, working in batches, place them in a small colander or sieve and submerge them in the simmering stock until warmed through. (You need to remove them quickly, otherwise they'll fall apart.) Distribute the noodles between the bowls, top with sliced chicken, and ladle stock over the top. Top with sliced green onions and allow guests to help themselves to fresh garnishes.

Crispy Shallots

Makes about $\frac{3}{4}$ cup. Can be made up to three days in advance.

Ingredients

- 1 cup thinly sliced shallots, about 2-3 large
- $\frac{3}{4}$ tsp kosher salt
- Vegetable oil for frying

Cooking Instructions

Spread the onions in a single layer on a paper towel. Sprinkle with the salt and leave for about an hour or longer. Blot the onions dry with a clean paper towel. You need to remove all the moisture before frying the shallots, otherwise they won't crisp.

Heat about an inch of oil in a small saucepan. Place a slice of shallot in the oil to check the temperature—the oil should bubble when the shallot is added. Working in two batches so as not to crowd the pan, add the shallots. Cook until just browned, then quickly remove with a slotted spoon and transfer to a clean paper towel. If the shallots are not completely crisp, transfer to a parchment-lined baking tray and dry in a low oven (175°F) until crisp, about 30 minutes.