

# PHO

from Angie Hong

To prepare the stock, sear the onion and ginger over a naked flame or under a grill for about 15 minutes. Remove any charred skin and set aside.

Place the bones in a large pot and cover with cold water. Bring to the boil and cook vigorously for 3 minutes. Discard the water and rinse the bones in warm water. Wipe out the pot, return the bones to it and add 6 litres (202 fl oz/24 cups) of water. Bring to the boil then reduce the heat to a gentle simmer. Skim off any scum. Add the onion, ginger and remaining ingredients and cook for 1½ hours. When the meat is cooked (slightly chewy but not tough), remove it and set aside in a bowl of cold water for 10 minutes. Remove from the water and refrigerate. Leave the broth to cook for a further 1½ hours. Strain and refrigerate. Skim off the fat when cold.

To serve, reheat the stock. Thinly slice the cold meat. Soak dried noodles (if using) in hot water for 15–20 minutes, until soft. If using fresh noodles, briefly heat them in boiling water. Arrange the noodles in the bottom of deep serving bowls and add slices of cooked meat and raw sirloin on top. Garnish with onion, spring onion and coriander. Season with pepper. Ladle over the hot stock.

To eat pho, taste the broth first, then add lime juice and chilli to taste followed by generous amounts of basil or mint and bean sprouts.

## SERVES 6

### STOCK

2 onions  
10 cm (4 in) piece of ginger  
2½ kg (5½ lb) beef soup bones  
5 star anise  
6 garlic cloves  
8 cm (3¼ in) piece cassia bark  
450 g (1 lb) beef brisket or  
chuck steak  
1½ tablespoons salt  
80 ml (2½ fl oz/⅓ cup)  
fish sauce  
1 tablespoon palm sugar  
(jaggery)

### FOR BOWLS

1 kg (2 lb 3 oz) dried or fresh  
pho noodles (rice sticks)  
225 g (8 oz) beef sirloin, finely  
sliced across the grain  
1 onion, finely sliced  
4 spring onions (scallions),  
green part only, finely sliced  
½ cup chopped coriander  
(cilantro)  
black pepper

### GARNISHES

lime wedges  
sliced chillies  
Thai basil or Vietnamese  
mint sprigs  
bean sprouts