



JERNEJ KITCHEN

QUICK PHO SOUP

This is a Quick Pho Soup recipe. It's not traditional, but it's still delicious. You will find noodles, beef steak, and stock in this nourishing recipe.

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
COOK:	30	MINUTES
TOTAL TIME:	45	MINUTES

PHO SOUP

- 500 g (1 pound) beef bones
- 1 ginger
- 1 onion
- 1 litre (4 cups) beef stock
- 500 ml (2 cups) water
- 2 tbsp coriander seeds
- 2 whole cinnamon
- 5 cardamom seeds
- 2 star anise
- 2 tbsp fish sauce
- 1 tbsp peppercorns
- 1 tsp brown sugar
- 250 g (1/2 pound) rice noodles
- 300 g (10.5 oz) ribeye steak
- 1 onion
- 2 tbsp sprouts
- fresh basil and coriander, to serve
- chili, optionally

SOUP

Clean the beef bones under running water and add them to a pot. Cut the ginger and onion in half. Place a skillet over high heat. Add the onion and ginger cut side down. Cook for a few minutes until it's charred, then turn. Remove and add to the pot with the bones. Add beef stock, water, coriander, cinnamon, cardamom, star anise, fish sauce, peppercorns, and brown sugar. Place over medium heat. Bring to a boil, then simmer for 30 - 40 minutes. Strain broth into another pot and discard bones and spices.

RICE NOODLES AND MEAT

Clean the rice noodles according to the package instructions. Cut the steak into thin stripes.

PHO SOUP

Divide the rice noodles between four plates. Add the thinly sliced beef steak. Ladle the soup over the steak; this will cook it to medium rare. Arrange the sliced onion, sprouts, basil, and coriander on top. Optionally, add some chili for spiciness.

TOOLS AND EQUIPEMENT

- pot
- 4x deep plate
- skillet
- ladle