

More than 1 hour

Serves 3-4

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Ingredients:

Broth:

- 2 onions, quartered
- 5cm knob ginger, halved lengthways
- 2 tsp (10ml) coriander seeds
- 2 tsp (10ml) fennel seeds
- 4 crushed cardamom pods
- 1 stick cinnamon
- 2 star anise
- Glug canola oil
- 1.3-1.5kg beef short rib on the bone
- Fine salt, to taste
- 10 cups (2.5L) water
- Pinch coconut sugar (or plain sugar)
- 2 Tbsp (30ml) fish sauce
- Juice (30-60ml) of 1-2 limes

For serving:

- 200-300g rice noodles (egg or pho noodles work well too)
- 100g shredded spinach or Swiss chard
- 1 punnet (100g) bean sprouts
- Handful sesame seeds
- Chopped red chilli
- Sliced spring onion
- Hoisin sauce, to taste

Method:

1. Brown onion and ginger in a dry pot for 5-8 minutes until well charred.

2. Add spices and heat until fragrant.
3. Remove all the aromatics and set aside.
4. Heat oil in the same pot, season meat with salt and brown all over.
5. Cover with water and return aromatics to pot.
6. Simmer uncovered for 2 hours, skimming away any froth that forms on top, until fragrant and the broth has a strong taste.
7. Strain broth to get a clear liquid.
8. Slice meat off the bone or keep it as is for serving.
9. Pour boiling water over noodles and set aside for 2-3 minutes to cook. Drain.
10. Ladle broth into bowls and add noodles, meat and spinach.
11. Sprinkle with sprouts, sesame seeds, chilli and spring onion.
12. Serve with hoisin sauce on the side.