

Pho broth

Ingredients:

- 2 bags of Broth bones
 - Pre made Pho spice mix
 - 300ml of fish sauce
 - 3-5 onion (depending on size)
 - 300gr Ginger
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- ✓ fill a large pot (80L) with water and bring to boil
 - ✓ tie all bones in 2 packages of muslin cloth, make sure it tied and there are no holes
 - ✓ tie onion and ginger with muslin cloth
 - ✓ once boiled add bone bags and veg bag into the pot and simmer for 3 hours
 - ✓ after 3 hours add pre mx spice package and stir well
 - ✓ add 300ml of fish sauce and stir well
 - ✓ broth will be ready after 45 minutes

Vegetarian Pho Broth

Ingredients:

- Pre made spice mix for veg Pho
 - 300ml of vegetarian fish sauce
 - 3-5 onion (depending on size)
 - 300gr Ginger
 - 2 parsnip roots
 - 1 turnip root
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- ✓ fill a large pot (80L) with water and bring to boil
 - ✓ tie onion, ginger, parsnip and turnip roots with muslin cloth
 - ✓ once boiled add veg bag into the pot and simmer for 1 hours
 - ✓ after 1 hour add pre mx spice package and stir well
 - ✓ add 300ml of vegetarian fish sauce and stir well
 - ✓ broth will be ready after 45 minutes