





Cook with love...



LOTUS STEM SALAD WITH PORK AND SHRIMPS

(gỏi ngó sen tôm thịt)



Serving: 3-4 pax



Prep: 12-16 min



Cook: 18-22 min

INGREDIENTS

120g lotus stem
100g pork tenderloin
100g shrimps
20g carrot
1 tablespoon lemon juice
1 tablespoon sugar
1 tablespoon white vinegar
2 tablespoons dipping fish sauce
½ teaspoon of salt
A pinch of black pepper
1 big chilli, sliced thinly
1 chilli flower
5g rau ram (can be replaced by sweet basil)
5-7g mint leaves
10g celery (cut in 4 – 5 cm lengths)
½ tablespoon fried peanuts
½ tablespoon fried shallots

DIRECTIONS

Preparation

For the marinated sauce place 1 tablespoon of lemon juice, 1 tablespoon of vinegar, 1 tablespoon of sugar, ½ teaspoon of salt and a pinch of black pepper into a bowl and then mix everything until the sugar is dissolved completely.

Cut lotus stem, carrot and big chili in julienne.

Boil the pork tenderloin / Bellies at medium heat for about 8 -10 minutes, then remove from heat, soak in cool water until it is cool enough to handle. Finally thinly slice it.

Boil the shrimps over medium heat with water and a little vinegar or white wine until they turn into red color. Usually it takes about 3-5 minutes. Then remove from heat and rinse quickly under running water. Finally remove the shell from them.

Practice

- 1) Marinate boiled shrimps and pork with 1 tablespoon of marinated sauce and 1 tablespoon of dipping fish sauce. Let it rest for about 1 – 3 minutes.
- 2) Marinate lotus stems, carrot, celery, laksa leaves or any kind of mint and chilies with the rest of marinated sauce. Then add marinated shrimps and pork and 1 and half tablespoon of dipping fish sauce. Toss them together until well combined. Let it stand about 1 – 3 minutes.

Garnish

Sprinkle with fried peanuts and fried-shallots on a plate. Then place a chili flower on the top of the salad. To be served with “nuoc mam cham” dipping fish sauce and shrimp cake.



CHICKEN WINGS IN SWEET AND SPICY FISH SAUCE

(cánh gà chiên nước mắm)



Serving: 3-4 pax



Prep: 12-16 min



Cook: 18-22 min

INGREDIENTS

Chicken Wings Marinade

1 package Chicken Wings
2 tablespoons Shallot, minced
2 tablespoons Garlic, minced

Sweet and Spicy Fish Sauce

1/3 cup Fish Sauce (prefer
3-Crabs brand)
2/3 cup Sugar
1/2 teaspoons Fresh Ground
Pepper
1/2 - 1 tablespoon Dried Chilli
Flakes

Deep Frying

Vegetable Oil or Canola Oil

DIRECTIONS

Chicken Wings Marinade

Wash wings and cut into half at the joint if you have whole chicken wings. Then make lollipop wings, use the 'drumette' part which has one bigger bone like a drumstick or chicken leg. Separate the meat from the top of the drumette and push it down to make a lollipop. Hold the thin end of the drumette firmly, then cut through the skin surrounding the bone with a small knife. Use a knife to scrape down the meat from the bone. Push the meat down to the other end. Place the wings and chicken lollipops in a bowl. Marinate with minced garlic and shallots from at least an hour until overnight.

Sweet and Spicy Fish Sauce

Bring fish sauce and sugar to a boil in a sauce pan. Reduce heat and simmer for about 5-7 minutes to thicken the sauce. Remove the pan from heat. Add ground pepper and dried chili flakes. Set it aside.

Deep Frying Chicken Wings

Add oil in a pan and bring it to high heat. If you stick the end of a wooden chopstick in the oil, You can tell, the heat is hot enough for frying if the bubbles raise quickly to the surface. Add wings and reduce heat to medium. During the frying process, use a strainer to remove the fried garlic and shallots and set them aside. Fry until wings turn golden and crispy, then Remove from oil. Finally dip the fried wings into the fish sauce and sprinkle fried garlic and and shallots over the wings.

Garnish

Place sliced cucumbers around the dish with the chicken wings in the middle and some coriander for decoration.



MACKEREL IN TOMATO SAUCE

(cá thu sốt cà)



Serving: 3-4 pax



Prep: 12-16 min



Cook: 18-22 min

INGREDIENTS

400g of Mackerel (2 slices)

3 Tomatoes minced

3 Shallots minced

3 Cloves of Garlic minced

½ tablespoon of Black
Peppercorns

½ tablespoon of Salt

1 teaspoon of Fish sauce

½ bowl of fresh water

Spring Onion

Coriander

DIRECTIONS

Deep Frying Mackerel

Fry the mackerels until they turn golden and crispy. Then remove them from oil and let them rest

Tomato Sauce

Add a tablespoon of oil into a pan. Then add the minced Garlic, minced shallot, minced tomatoes, fresh water, salt, the black peppercorns and the fish sauce. Cook until tomatoes are well done and add the mackerel. Cook altogether everything for about 5 minutes and then add the spring onions and coriander.

Garnish

Transfer to the disk and place the spring onions and coriander minced on top.



SHREDDED CHICKEN PORRIDGE

(gỏi gà xé phay)



Serving: 3-4 pax



Prep: 12-16 min



Cook: 18-22 min

INGREDIENTS

1 Chicken (1kg) (cleaned)
3 Shallots smashed
3 slices of Ginger
1 bowl of Rice
1 bowl of Sticky Rice
1 Onion
2 Carrots
200g Mushroom
¼ Cabbage
Spring Onion, Coriander, Laksa leaves, Chili, Lemon leaves
Salt, Sugar, Lemon/Vinegar

DIRECTIONS

Chicken

Add a teaspoon of salt, slices of ginger and smashed shallots to a pot. Then boil the chicken for 30 minutes with open lid. Turn off the heat and close lid.

Porridge

Soak the rice and drain before you cook it. Fry the rice in a pan until it is brown. Remove the chicken from the pot, then add fried rice to the pot and cook around 10-15 minutes. Add mushroom, carrot cut in small cubes and cook for another 5 minutes.

Shred Chicken

Cut onion in slices and keep it in cold water for 5 minutes to make it crunchy. Take the onion from cold water. Shred the chicken by hand. Add the bone into the pot to cook with the porridge. Cut laksa leaves and lemon leaves in small pieces. Mix and top up shredded chicken with onions, laksa leaves, lemon leaves, lemon juice milk, pepper, salt and Knorr.

Make Cabbage Salad

Cabbage is cut into small pieces. Mix and top up Cabbage with 1.5 lemon juice milk, ¼ teaspoon of salt and 4 teaspoons of sugar.

Garnish

- 1) One disk of Cabbage salad.
- 2) One disk of the shredded chicken.
- 3) One big bowl of Porridge.
- 4) Small bowl, tablespoon and chopsticks for each person.



FRIED SHRIMP

(tôm chiên bột)



Serving: 3-4 pax



Prep: 12-16 min



Cook: 18-22 min

INGREDIENTS

400g shrimp

125g flour

1 teaspoon of salt

1 teaspoon of baking powder

2 eggs

DIRECTIONS

Deep Frying Shrimp

Remove skin of shrimp.

Make it clean with water and make it dry.

Whisk the eggs in a bowl

Mix Flour, Baking Flour, Salt in another bowl

Dip the shrimp in the bowl of eggs

Then roll the shrimp in the bowl of mixed flour

Deep fry shrimp until it brown and crispy.

Remove from the pan and put on the tissue to remove the oil

Garnish

This can be served with chili sauce or mayonnaise



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