

Pho Soup

Type: Main/Entree

Serves: 15 Tastes

Recipe source: SAKG Website

Fresh from the garden: Chives

EQUIPMENT: Knife Chopping board Large Pot Large Mesh Sieve	INGREDIENTS: 2 litres chicken stock 1/3 cup fish sauce 3 slices galangal 6 slices fresh ginger 6 tablespoon chopped chives 1 cinnamon sticks 2 star anise 1 1/2 tablespoons castor sugar 1 teaspoons freshly ground black pepper Lemon juice to taste
TO SERVE: Serve with pot stickers and garnish in small soup bowls	

What to do:

- To make the broth, heat all ingredients together in a saucepan to simmering point and then simmer over gentle heat for 10 minutes until flavours infuse.
- Taste and adjust seasoning if necessary with extra fish sauce and lemon juice.
- Strain broth through fine mesh sieve into a clean pot, discard solids.
- Return the broth to the stove and keep warm.