

RICE NOODLE SOUP

- 2 cinnamon sticks
- 4 whole star anise
- 4 whole cardamon pods
- 6 whole cloves
- ¼ cup dried shallots
- 6 garlic cloves
- 5cm piece ginger
- ½ cup dried shitake mushrooms
- 6 cups veggie stock
- 3 cups water
- ¼ cup soy sauce
- 400g vermicelli (rice noodles)
- 2 cups fried bean curd
- 1 bok choy
- 20 vietnamese mint leaves
- ½ cup coriander
- 2 spring onion stalks

1. Peel and roughly chop garlic into quarters, peel and slice ginger & thinly slice spring onion.
2. Place cinnamon sticks, star anise, cardamon pods crushed, cloves, dried shallots, garlic, ginger and dried mushrooms in a large pot over a medium to high heat. Dry roast for 2-3 mins until garlic and ginger begin to char.
3. Add veggie stock, water and soy sauce to the pot, reduce the heat and simmer, uncovered for 30 mins.
4. Strain broth through a sieve, discard solids and return liquid to pot. Place back on the heat and simmer for a further 15 mins.
5. Prepare rice noodles by placing in a large bowl and covering with boiling water. Leave for 5 mins then with scissors chop up noodles and divide between mugs, one for everybody in class. (Approx 30)
6. Chop bean curd into 1cm cubes, roughly chop bok choy leaves and finely chop extra bok choy stems and add to pot for 3 mins. Using slotted spoon remove veggies and serve evenly between mugs.
7. Roughly tear vietnamese mint leaves from stems, coriander leaves from stems and finely chop spring onion.
8. Ladle broth into each mug and top with coriander, vietnamese mint and spring onion to serve.