Omelette and garnish for Pho

Ingredients:

12 eggs
1 tablespoon vegetable oil
200grams bean sprouts
½ cup Vietnamese mint leaves, shredded
6-8 tablespoons chopped garlic chives
2 large red chillies, sliced
4 lemons or limes, cut into eighths
4 tablespoons soy sauce
4 tablespoons fried shallot slices

Method:

Beat the eggs in a large bowl. Heat a frypan over a medium heat. Add the vegetable oil.

Fry the beaten eggs in batches to make omelettes, remove from heat and slice into strips. Set aside until serving time.

Wash and drain the bean sprouts. Wash and dry the herbs. Break the coriander up using your fingers. Remove the Vietnamese mint from the stems and shred finely. Snip the chives with scissors.

Garnish: De-seed and finely slice the chillies. (Be careful to wash your hands thoroughly after handling chillies). Divide the chillies, lemons, soy sauce and shallots between 4 small bowls.

To serve the Pho: toss the fresh rice noodles through boiling water and divide into serving bowls. Top with egg strips and sprouts. Pour a ladle or two of hot broth into each bowl. Each diner can use the garnish ingredients to flavour their pho individually. Enjoy!