

## Broth for Pho

### Ingredients:

6 litres chicken or vegetable stock  
180ml fish sauce  
6 slices galangal  
12 slices fresh ginger  
12 tablespoons chopped chives  
2 cinnamon sticks  
3 star anise  
3 tablespoons castor sugar  
2 teaspoons freshly ground black pepper

### Method:

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.

Makes enough for 24 small serves.

Prepare the rice noodles according to packet instructions. Set aside in preparation for assembly of Pho.

Recipe from [www.kitchengardenfoundation.org.au](http://www.kitchengardenfoundation.org.au)

