



Beef Pho
with Annie Elmore

Shrimp and Pineapple Spring Rolls with Nuoc Cham
Beef Pho with Vietnamese Meat Balls
Cream Puffs

Note: If you purchase the ingredient kit, the pho broth and meatball mix will come already made. If you do not purchase the ingredient kit, then you will want to make your pho broth before class. When we send the recipe packet 48 hours prior to class, we will also send a video of Annie making the broth so you can follow along with her. The broth is very simple and easy to make! The meatballs are usually best if made the day before, if you have time, but they will still be completely delicious if made during class!

Ingredient List:

4 ounces vermicelli, dried
4 leaves green or red leaf lettuce, washed
¼ English cucumber, cut into sticks
¼ cup pineapple, julienne
3 cups bean sprouts, divided
12 Thai basil leaves, plus extra for pho garnish
12 mint leaves
12 sprigs cilantro, plus half a cup chopped cilantro for pho garnish
4 ounces shrimp, peeled, deveined, cooked, halved lengthwise
3 tablespoons canola or vegetable oil, divided
4-6 pieces rice paper
2 Tablespoons lime juice, plus one lime cut into wedges for pho garnish
1 ½ cups sugar, divided
3 Tablespoons fish sauce, divided
1 teaspoon sambal oelek chili sauce
½ teaspoon garlic, minced
Cinnamon sticks - 1.5 sticks
Star anise - 5 each
Whole cloves - 10 each
Whole allspice - 3 each
Whole fennel seeds - 1 teaspoon
Whole coriander seeds - 2 teaspoon
Whole black peppercorn - 1 tablespoon
4 pounds beef ribs
Yellow onion - 1 each, large, peeled, cut in half
Ginger - 2" chunk, washed, cut into coins
Fresh pho rice noodles - 1 package
1 pound ground beef
2 teaspoons baking powder
1 teaspoon onion powder
1 clove garlic, peeled and pressed
1 teaspoon ginger powder

Green onions - 2 sprigs, thinly sliced
Jalapeño - 1 each, cut into thin rings
Hoisin sauce, Sriracha - for pho garnish
6 tablespoons unsalted butter, cut into pieces
¾ cup all-purpose flour
12 eggs, divided (always good to have a couple extra - just in case)
6 tablespoon cornstarch
6 tablespoon unsalted butter
4 teaspoon vanilla extract
3 cups milk

Equipment:

- Cutting board
- Chef knife
- Two Sauce pots
- Mesh strainer
- Large baking sheet
- Pastry bag
- Whisk
- Strainer
- Medium and large mixing bowls
- Sauté pan
- Stock pot
- Cheese cloth to make a spice pouch
- KitchenAid stand mixer - optional
- Food processor