

Garnishes for Vietnamese Pho Soup

Would you change this recipe when you make it at home?

Equipment:	Ingredients
Enthusiasm Knife Cutting board with mat Serving plate; 1 for each table Tongs; 1 for each table	Mung bean sprouts Sprigs of coriander leaf Leaves of fresh Vietnamese mint, separated Spring onions (mostly green parts) thinly sliced Lime or lemon cut into thin wedges Other produce as available

Method:

Remember to clean up your workstation as you go

1. Process the ingredients according to the ingredients list above.
2. Arrange all your garnish ingredients beautifully onto your plate.
3. Add tongs to serve.
4. The garnishes will be added to the soup at the table.

