

There are endless variations of this soup.
Would you change this recipe when you make it at home?

Equipment:	Ingredients
Enthusiasm	500mL pre-cooked stock, simmering
Saucepan with lid (empty)	2 Tbls Oil x 2
Second saucepan with lid (containing stock)	Two cinnamon sticks
Stirrer	3 whole cloves
Skimmer	2 star anise
Small bowl	1 large onion, peeled and quartered
Serving bowl	1 large piece of fresh ginger, cut into large chunks
Soup ladle	2 baby bok choy or other Asian greens, leaves separated, thoroughly cleaned and coarsely chopped
	300mL vegetable stock
	500mL water
	2 tablespoons tamari or soy sauce
	1 tablespoon neutral-flavored oil of choice
	4-5 shii take mushrooms, thinly sliced
	Salt from the grinder
	1 portion of soaked rice noodles
	(Garnishes will be prepared by Station 1)



Method:

Remember to clean up your workstation as you go

1. **Process the ingredients according to the ingredients list above.**
2. **To prepare the shiitake mushrooms,** warm the oil in the saucepan over medium heat until shimmering. Add the mushroom slices and a few grinds of salt. Cook until the mushrooms are tender and lightly browned, about 4 to 6 minutes, then put them into a small bowl.
3. Warm the second 2 tablespoons oil in the saucepan over medium heat. Add the cinnamon sticks, cloves, and star anise and toast until fragrant, stirring occasionally, about 3 to 4 minutes.
4. Add the onion and ginger, stir to mix.
5. **All in one quick pour** add vegetable stock, water and tamari. Put the lid on.
6. Increase the heat to high and bring the mixture to a boil, then swap to the back burner on the lowest heat for a gentle simmer.
7. Simmer gently for about an hour. This will be enjoyed by the next class.
8. Turn your attention to the soup that was made by the previous class.
9. Strain out the onions, ginger and spices with a skimmer.
10. Put in the Asian greens, **turn up the heat** to boil, **then reduce heat** to gently simmer until they are barely cooked, about 2-3 minutes.
11. Drain the noodles using your skimmer. Turn the heat up again. Put the drained noodles into the soup to warm them. This should only take a few seconds.
12. Turn the stove off. Ladle the broth into bowls, and add mushrooms.
13. Take the soy sauce to the dining room, along with the Pho and ladle.
14. The garnishes will be added to the soup at the table.
15. Head chef is to return the soy sauce to the ingredients tray afterwards.