

## Vietnamese Pork Bun Cha



Image source: Nadia Lim

Recipe provided by  
**Rupert Lynch, Executive Chef & Client Relationship Manager**  
at allmanhall

## Ingredients - serves 10

- 4 x carrots
- 2 cucumbers
- 4 limes
- 2kg pork mince
- 50ml rice vinegar
- 20ml siracha
- Medium bunch coriander and mint
- 40ml fish sauce
- 3 x gem lettuce
- 3 red chillies
- 40ml soy sauce
- 500g Thai rice noodles
- 15g garlic and 15g ginger – crushed to a paste

## Method

1. Strip mint leaves and roughly chop. Add mint leaves to a bowl with the pork mince, ginger and garlic paste and a generous pinch of salt. Give everything a good mix and set aside
2. Roll and cut the limes in half. Squeeze ½ limes into the pork mixture. Stir the pork mixture then shape into balls. Add meatballs to a baking tray greased with veg oil. Put tray into oven at 220c for approx. 12 mins
3. Meanwhile add Thai rice noodles to a pot and cover with plenty of boiling water. Bring to boil over high heat and cook for 4-5 mins or until tender. Once cooked, drain and run under cold water. Return cooked noodles to the pot and stir through some veg oil to stop them sticking.
4. Chop cucumber in length half ways, peel skin and chop. Add to bowl with rice vinegar and a pinch of salt. Set aside.
5. Top and tail and peel the carrots until you end of with a pile of carrot ribbons. Add them to cucumbers and mix well. Roughly chop the gem lettuce. Cut red chillies in half lengthways, deseed and finely slice. Remove coriander leaves and finely chop stalks
6. Squeeze juice of the remaining limes into a small bowl, add fish sauce, soy sauce, chopped coriander stalks, sracha and 8 tbsps veg oil. Give it a good mix.
7. Return noodles to a pan over a medium heat with half of the dressing. Cook out for 2 mins or until hot.
8. Serve the meat balls on top of the noodles in a bowl and garnish with gem lettuce, chillies, carrot ribbons and pickled cucumber.
9. Serve remaining dressing as a dipping sauce or pour over dish.