

Vegan Pho

45–60 Min

Ingredients 4 Portions

= Kotányi Produkte

1 l	Vegetable broth, strong, clear
2 pcs.	Onions, medium sized
2 pcs.	Garlic cloves
2 pcs.	Carrots
2 pcs.	Spring onions
1 pc.	Ginger, fresh
8 tbsp.	Soy sauce, mild
500 g	Rice noodles
2 pcs.	Chili peppers, small
1 pc.	Lime
200 g	Vegetable sprouts
1 pc.	Cinnamon, Whole
2 pcs.	Star Anise, Whole
1 Pinch	Sea Salt, Coarse
1 Pinch	Pepper Rainbow, Whole
	Cilantro, fresh
	Mint, fresh
	Thai Basil

Preparation

1. Cut the onion, ginger and garlic cloves in half and roast in a pan with the cut side facing down. Add the cinnamon stick and star anise and continue roasting briefly.
2. Combine the vegetable broth with the sautéd spices in a pot and simmer for about 20 minutes. Strain and then season with soy sauce, lime juice, salt and pepper.
3. Now soak the rice noodles in hot water for a few minutes.
4. Cut the carrots into very fine strips and the spring onions into fine rings. Chop the cilantro, Thai basil and mint.
5. Finally, place the rice noodles in a bowl, add the carrots and spring onions. Pour the hot soup on top and garnish with the fresh herbs, vegetable sprouts and chili.