



Bun Cha

with Vietnamese-Style Fish Cakes



30-40min



4 Portions

Traditionally comprising vermicelli rice noodles, chargrilled pork patties, an assortment of fresh herbs and vegetables such as mint, coriander, basil, and a sweet, salty, sour and spicy dressing, this Vietnamese favourite from Hanoi is a classic example of this cuisine's distinct herbaceous, fragrant flavours. For Australia On a Plate, we put a spin on bun cha, substituting pan-fried dill-lace...

What we send

- cod fillet⁴
- rice vermicelli noodles
- ground white pepper
- fish sauce⁴
- Vietnamese mint, dill, shallot, red chilli, garlic
- cornflour¹⁷
- mixed salad leaves

What you'll require

- egg³
- sea salt flakes
- sugar
- vegetable oil
- white vinegar

Utensils

- baking paper
- large frypan
- oven tray

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

You can also finely chop the fish cake ingredients and combine them by hand, but the texture will be much coarser.

Allergens

Egg (3), Fish (4), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 575kcal, Fat 11.4g, Carbs 84.0g, Proteins 33.7g



1. Prepare ingredients

Preheat oven to 160C. Line an oven tray with baking paper. Coarsely chop the **cod**. Finely chop the **shallots**. Coarsely chop the **dill**, including the stems. Crush or finely chop the **garlic**. Finely chop the **chilli**, removing the seeds if less heat is desired. Pick the **Vietnamese mint** leaves, discarding the stems.



4. Prepare noodles

Put the **rice noodles** in a large heatproof bowl. Cover generously with boiling water and stand for 10 mins or until softened.



2. Make dressing

Combine the **fish sauce, vinegar, 1 tbs water, garlic, chilli** and **sugar** in a bowl, stirring until the sugar dissolves. Bring a kettle to the boil for the noodles.



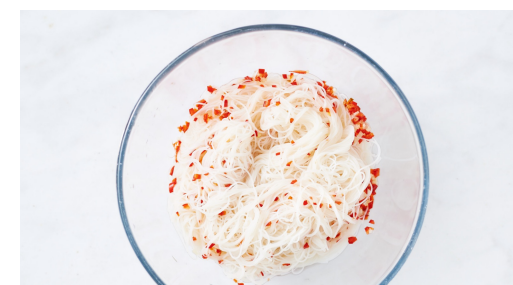
5. Make fish cakes

Meanwhile, using slightly damp hands, form the fish mixture into 16 patties. Heat the **remaining oil** in a large frypan over medium-high heat. Cook half the patties for 3 mins each side or until golden. Transfer to the lined tray and put in the oven to keep warm. Repeat with remaining patties.



3. Prepare fish cake mixture

Put the **cod** in a large bowl with the **shallot, dill, white pepper, cornflour, egg** and **2 tsp oil**. Season with **salt** and, using a stick blender or food processor (see cooking tip), process until a coarse paste forms. Scrape the sides down with a spatula, then pulse until the mixture starts to come together.



6. Get ready to serve

Drain the **noodles** well, then return to the bowl with **half the dressing** and mix well to combine. Divide among bowls and add the **salad leaves**. Top with the **fish cakes** and the **Vietnamese mint**. Drizzle with the **remaining dressing** to serve.