

# FEAST YOUR EYES

STREET FOOD FESTIVAL

*SPOTLIGHT:*

**VIETNAM**

**The Cutaway**  
May 16–17, 2024  
9:00am to 5:00pm

**Barangaroo Reserve,  
Barangaroo, NSW**  
[www.barangaroo.com](http://www.barangaroo.com)



**Enjoy the sights and  
sounds of Asia in  
The Cutaways Exotic  
Series of culinary  
delights.**

**Explore Vietnams  
amazing culture and  
sample the delicious  
Street Food.**



**Our vendors:**

**Po Noodle Bar**

**Cha Ca**

**Dim Sum Queen**

**Thai Lai**

**Hawker Chicken Stall**

**Noodles 'R' Us**

**Pho Me**

**Korean BBQ**

**May May's**

**Satay Sling**

**Rice Is Nice**



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# Mee Suah Noodle soup

**Preparation:** 5 minutes

**Cooking Time:** 20 minutes

Serves 4

## Ingredients

4 packets rice vermicelli noodles  
(Mee Suah)

1 litre of chicken stock  
1 tbsp cooking oil

2 cloves garlic, finely chopped  
200g choy sum, washed and cut  
into 10 cm lengths

A handful spring onions, cut into  
4cm lengths

20 king prawns, peeled and  
deveined with tails intact

100g chicken breast, sliced thinly  
(or pork)

1 packet of silken tofu, cubed  
6 shiitake or Chinese mushrooms,  
rehydrated and sliced thinly

Salt, to season

## Preparation

Heat the oil over medium high heat in a large saucepan or wok. Add the garlic, and cook for until lightly browned, around 2 minutes. Then, add the sliced mushrooms and stir fry for about 1 minute. Add the chicken stock and bring to the boil.

Add the chicken and cook for about 2-3 minutes, until it is cooked through. Add the vermicelli noodles and cook for about 2 minutes. Then quickly add in the king prawns, tofu and choy sum and cook for a further 1 minute, until the prawns are cooked. Taste and season with salt as required. Just before serving, add in the spring onions and cook for about 10-15 seconds.

Divide into bowls and serve with a condiment of fried garlic, chilli and soy sauce.



# Korean Style Pork chops

**Preparation:** 15 minutes

**Cooking Time:** 20 minutes

**Serves 4**

## Ingredients

4 pork chops

1 tablespoon olive oil

1/4 cup tamari

2 tablespoons honey

4 cloves garlic (minced)

1 teaspoon sesame oil

1 teaspoon ginger (minced)

2 teaspoons Sriracha sauce

black pepper (to taste)

## Preparation

Heat your oven to 200 degrees Celsius.

In a medium sized bowl, whisk together the tamari, honey, garlic, ginger, sesame oil and sriracha sauce. Pour over the pork chops and let sit in the marinade for around 20 minutes.

Heat the olive oil in a vlarge frypan (that can be put into an oven) over medium heat. Add the pork chops without the marinade and cook for around 5 minutes on one side, or until it is golden brown. Turn the porkchop over and pour the rest of the marinade over them. Cook for another 5 minutes on this side.

Place the frypan in the oven to finish cooking the pork chops. Roast for about 10 minutes or until cooked through.

Note: If the chops are around 1cm thick or less, they will not need the oven roasting.

Serve with seasoned soybean sprouts.



## Vendor spotlight Po Noodle Bar

Tucked away in the back streets of Newtown, Po's slick and hip noodle bar, is the brainchild of Chef One. Crispy cabbage and kimchi pancakes, crunchy fried chicken served with silky, strands of rice noodles are only some of the late night snacks this chic eatery has on offer. Blending the gregarious spices of Korea with the delicacy of Vietnamese salty, sweet, sour and hot flavours, Chef One's menu never fails to disappoint.

### What to order:

The stir-fried kimchi is to die for!



## Cha ca

Venturing from Hanoi, Chef Two is a master of bringing alive the traditional seafood dishes of his native city. Cha Ca is a fish dish regarded as a trademark of Vietnamese cuisine. Delicately seasoned with turmeric, then fried gently in oil, the house specialty is presented with theatrical mastery. A portable gas stove and small frying pan are presented to your table with flourish, the fish sizzling for 3-5 minutes and then served adorned with a tangy combination of onion, ginger, green onion and dill. Peanut and shrimp paste topping off the explosion of flavours. This is one to put on the bucket list!



## Culture spotlight

# Vietnam

The most populated Ho Chi Minh City of Vietnam is a vibrant hive of activity 24/7, with a huge range of unique street food readily available. At only around \$1 per meal, there is no excuse not to partake in any one of the amazing flavoursome dishes.

### Banh Cuon (Steamed Rice Rolls)

These delicious rice rolls stuffed with minced pork and tree ear mushrooms are typically eaten for breakfast. Light and fluffy, these are served with fresh herbs, Vietnamese cold cuts and topped with crispy fried shallots. To find one of these stands, look for a glass case placed next to a big steamer.

### Pho (Vietnamese Noodle Soup)

A rich fragrant broth made from chicken bones and flavoured with a range of aromatic spices such as star anise, cinnamon bark, onion and ginger, this is one of Vietnam's most famous dishes. Raw meat and fresh herbs are added to cook in the steaming hot broth, releasing bonanza of fresh and pungent flavours.

To experience some of these and more of Vietnam's culinary delights, visit the Saigon stalls at the 'Feast your eyes' food festival, Barangaroo Reserve, Barangaroo.



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Vietnam



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FOOD  
GLORIOUS  
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*Be a Global Gourmand*



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