

Sample document

Bun Bo Hue

Bun Bo Hue is a flavorful and aromatic Vietnamese noodle soup that originates from the city of Hue in central Vietnam. Renowned for its bold and spicy profile, this soup features a robust broth made with a combination of beef and pork bones, lemongrass, shrimp paste, and a medley of aromatic spices. The dish is typically served with round rice noodles, sliced beef, pork, and sometimes cubes of congealed pig's blood. What sets Bun Bo Hue apart is its complex and rich flavor profile, characterized by the harmonious blend of lemongrass, chili, and fermented shrimp paste. Topped with fresh herbs, lime wedges, and crunchy bean sprouts, this dish offers a delightful interplay of textures and tastes, making it a beloved and distinctive part of Vietnamese cuisine. Whether enjoyed in the bustling streets of Vietnam or in Vietnamese restaurants around the world, Bun Bo Hue remains a culinary delight for those seeking a hearty and spicy noodle soup experience.