



ZANNIER HOTELS
Bãi San Hồ

Bãi San Hồ Signature Chả cá Recipe



Chả cá is a typical dish in Vietnam, especially in Hanoi. It is made with grilled fish marinated in turmeric and served with vermicelli noodles, herbs, and peanuts with dipping sauce. This signature dish full of flavors is served in our Nhà Ốc restaurant at Zannier Hotel Bãi San Hồ. Learn how to create this delightful dish from our Food & Beverage Manager, Mr David Castillo.



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Number of portions: 1

Ingredients:

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| Fish | Shrimp Paste (optional) | - 10g of Sugar |
| - 300g of Cobia fish cut in two-inch square | - 20g of Mam tom (fermented shrimp paste) | - 10g of Garlic |
| Marinate | - 10g of sugar | Topping |
| - 10g of peeled Galangal | - 10ml of Lime juice | - 80g of Spring onions |
| - 5g of peeled Garlic | - 50ml of water or rice wine | - 50g of Dill |
| - 30g of Shallot | - 10g of garlic | - 100g of Fresh Vermicelli noodle |
| - 5g of Tumeric powder | - 5g of chili | - 30g of Peanut |
| - 5ml of Fish sauce | Dipping | - 20g of Mint |
| - 50ml of Oil | - 40ml of lime juice | - 5g of Fresh Chili |
| | - Water | - 10g of Fried shallots |
| | - 5ml of Fish sauce | |

Preparation:

Shrimp Paste (optional):

- In a small bowl, mix the shrimp paste (Mam tom), the sugar, rice wine, chili, and the lime juice, until fully dissolved. Mix in the garlic. Place it in a side dish bowl

Marinate:

- Place turmeric powder, garlic, shallot, fish sauce and galangal in a mini chopper. Blend until obtaining a paste. Place the fish in a bowl. Rub the mixture all over it. Set aside at room temperature for 1 hour.

Dipping:

- Combine fish sauce, lime juice, sugar, 2 tablespoons of the garlic, 1/2 cup cold water in a small bowl. Stir well. Refrigerate.



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Tooping:

- Place noodles in another bowl, cover with warm water and set aside 10 minutes until softened. If you can't have fresh noodle, bring 3 quarts of water to a boil, drain noodles and add to boiling water. Cook 1 minute, then drain.
- Spread lettuce & herbs on a serving platter. Spread noodles over it. Cover lightly with a sheet of foil or plastic wrap.
- Place oil in a large nonstick to a high temperature. Add fish pieces. When seared on one side, turn to sear other side. Add spring onions to pan and reduce heat to medium. When onions start to brown, add remaining garlic, stir, add dill & and 1 spoon of shrimp paste (optional). Stir again. Cook about 1 minute. Remove pan from heat.
- Spread contents of the pan, including all the oil, on noodles. Scatter herbs on top, then toss on peanuts and fried shallots and sliced fresh chili.. Serve with sauce on the side.

For more information or any question, feel free to ask Quentin GUIRAUD, Public Relations and Communications Manager at qguiraud@zannier.com / +32 472 05 57 19.

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