

Cooking Recipe *The Nems*

Aperitif or Starter for 6 people

Preparation:

Nems preparation:

Prepare the vermicelli and black mushrooms: wash them if needed, plunge them in hot water for one minute, dry them thoroughly, cut them in very thin pieces.

Cut as thin as possible the green onions (with their stems), the shallots, the big yellow onion, the carrot and the coriander.

Mix the whole thing with the pork, the vermicelli and the mushrooms in a big salad bowl.

Add the salt, pepper and add, why not, a pinch of curry (it is not the official recipe, but I always add some for a personal touch!)

Knead thoroughly with your hands, and add the egg yolks one by one. The mix has to be rather thick.

Place a nem leave on a wooden board. If the leave is too rigid, put a little water on your fingers to lightly soak the leave.

Place a tablespoon of the mix in the middle of the leave, in the shape of a sausage and roll, the same way one would roll a cigarette! Renew operation.

Put 1cm of oil in a pan. Fry the nems (several batches: do not place them on top of each other) and regularly turn them

Sauce preparation:

Mix in a bowl: 6 tablespoons of Nuoc Mam, 6 tablespoons of water, 2 teaspoons of sugar, half of a green lemon. Add 100 gr of garlic cut very thinly and a little bit of fresh chili, also cut very thinly.

You will note that depending on the Nuoc Mam, the proportions can sensibly differ...Taste it before serving!

Preparation time:
1 hour *(according to your dexterity!)*

Cooking time:
30 Minutes

Ingredients:

400 g of minced pork,
100 gr of green onions (with their stem),
100 gr of shallot,
1 big yellow onion,
1 carrot,
100 gr of Chinese vermicelli,
200 gr of dry black mushrooms,
4 egg yolks,
100 gr of coriander,
Nem leaves,
1 green lemon,
Oil,
Salt,
Pepper,
Sugar,
Curry,
Nuoc Mam.

