

A close-up photograph of a chef's hand pouring a golden-brown broth from a stainless steel pot into a white ceramic bowl. The bowl is filled with pho noodles and meat. The background is a blurred kitchen setting. The word 'PHỞ' is overlaid in large, bold, yellow letters with a black outline.

PHỞ

PHO RECIPE

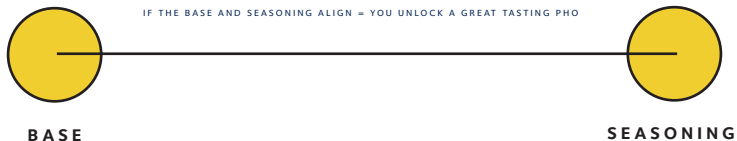
LEIGHTON PHO

PHO ROAD MAP

SECRET TO GREAT TASTING PHO

THE CONDITION

IF THE BASE AND SEASONING ALIGN = YOU UNLOCK A GREAT TASTING PHO



TARGET

THESE ARE THE NUMBERS YOU NEED TO HIT IN ORDER TO ACHIEVE THE ABOVE CONDITION



BRUX VALUE: 7.0

LSP	20 GRAMS (1.5 TB)	0.67%
ROCK SALT	35 GRAMS (1.75 TB)	1.17%
ROCK SUGAR	55 GRAMS	1.83%
FISH SAUCE	0.5 - 1 TB (ADD DURING FINAL ADJUSTMENT)	

FINISHED PHO BROTH

BY THE END YOU SHOULD END UP WITH A PHO BROTH WITH THE FOLLOWING VALUES

BRUX VALUE	8.7%
SALT	1.51%

PHO ROAD MAP

BLEND METHOD CONCEPT

RECIPE OUTLINE

TARGET VOLUME: 3 LITRES

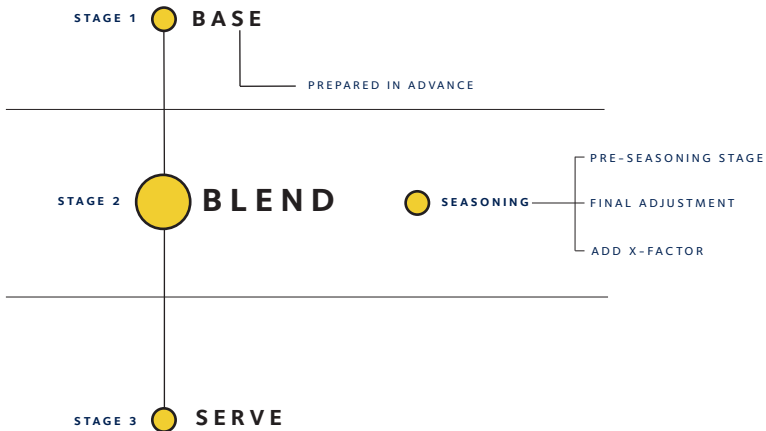
RATIO: 1 : 1

SERVINGS: 5 SERVES @ 600ML BROTH PER BOWL

STYLE: CROSS BETWEEN NORTHERN (70%) + SOUTHERN PHO (30%)

TASTING NOTES: STRONG NATURAL SWEETNESS OF BEEF

SIMPLIFIED OVERVIEW



PHO ROAD MAP

BLEND METHOD CONCEPT



SEASONING GUIDE

LSP	20 GRAMS (1.5 TB)	0.67%
ROCK SALT	35 GRAMS (1.75 TB)	1.17%
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THE SCIENCE BEHIND

PERFECT VIETNAMESE BEEF PHO

2024 EDITION

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Feel free to send me photos of your Pho batch from around the world and I'll share it on the channel.

Please include:

- where you are from
- short story
- tips that may help others making this recipe

PHO ROAD MAP

BLEND METHOD CONCEPT

RECIPE OUTLINE

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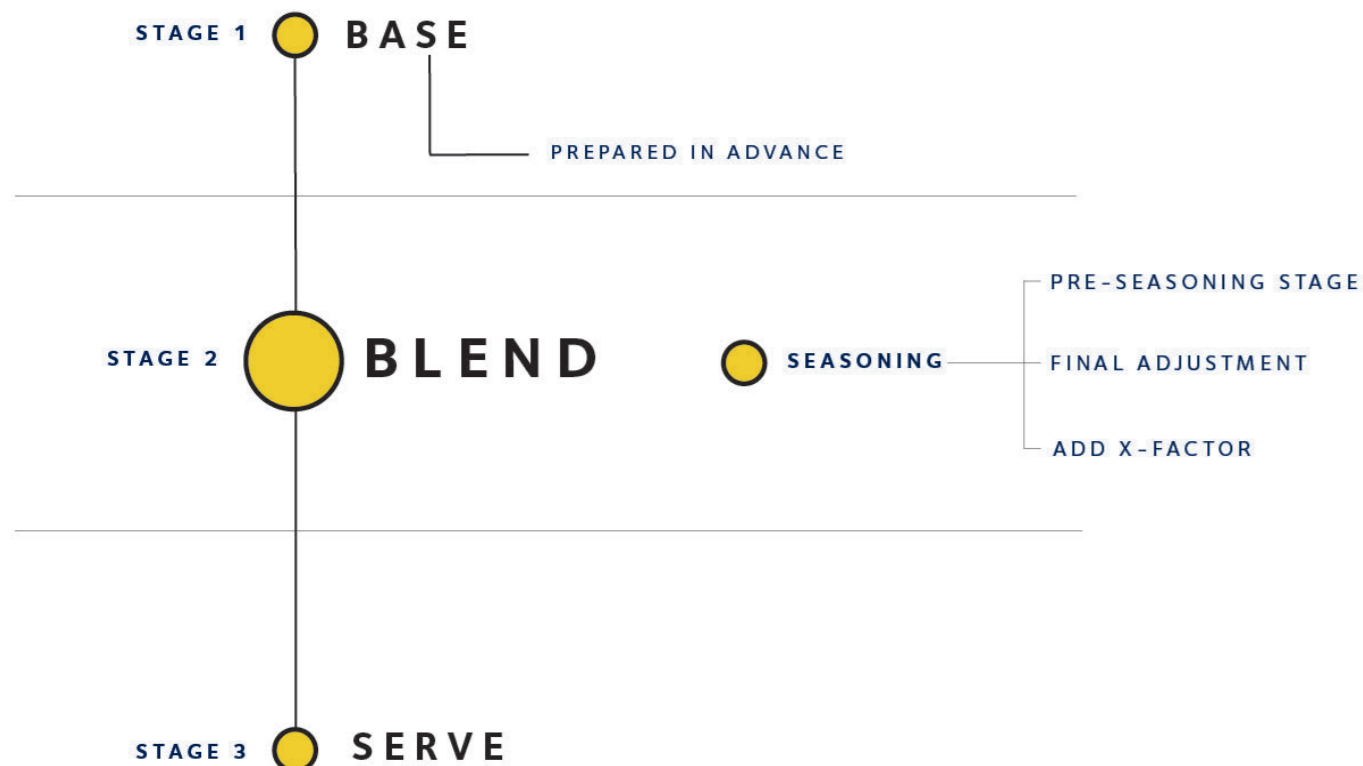
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INGREDIENTS

PREREQUISITE

3L BONE BROTH BASE @ 1:1 RATIO

SIMMERED OVER 24 HOURS (BRUX 7.0)

PREPARED IN ADVANCE

MEAT

0.5KG OF BEEF BRISKET

BEEF FAT SAVED FROM SIMMERING BONES

AROMATICS

1/2 BROWN ONION

SMALL PIECE OF GINGER

SPICES*

12G CINNAMON

14G CARDAMOM

20G STAR ANISE

2G CLOVE

*VARIABLE

PRE-SEASONING

35G SALT (1.17%)

55G ROCK SUGAR (1.83%)

20G LSP OR HAT NEM (0.67%)

FINAL ADJUSTMENT SEASONING

FISH SAUCE

X-FACTOR

OXTAIL CONCENTRATE

BONE BROTH BASE STAGE 1

PREPARED IN ADVANCE

THE MOST IMPORTANT INGREDIENT OF THE ENTRIE RECIPE IS THE BASE. IT NEEDS TO BE STRONG AND PREPARED AHEAD OF TIME.

1. TO MAKE A 1:1 BONE BROTH YOU WILL NEED 1 PART OF BEEF BONES TO 1 PART OF WATER, GENTLY SIMMERED OVER 24 HOURS WITH THE AIM OF LOSING THE LEAST AMOUNT OF LIQUID OVER THAT TIME.

TYPE OF BONES TO USE: IDEALLY USE MARROW BONES

PRO TIP:

- USE 30% RULE > ADD 30% MORE WATER. THE THEORY IS BY THE END OF THE COOK IT WILL REDUCE TO THE DESIRED VOLUME

- FAT LAYER RELEASED FROM BONES WILL HELP SLOW DOWN THE RATE OF EVAPORATION

- COOK MORE THAN NEEDED > STORE IN FRIDGE OR FREEZER

- NEVER LEAVE AN OPEN FLAME UNATTENDED

IF ATTEMPTING OVERNIGHT COOKING USE A SLOW COOKER OR INDUCTION TO SAFELY CARRY OUT THIS STEP

WORKING EXAMPLE TO MAKE 5L OF BEEF BONE BROTH

USE 5KG OF BEEF BONES WITH 6.5L OF WATER (ALLOW 30% MORE WATER)

OPTION 1: PARBOIL THE BONES TO REMOVE IMPURITIES / DUMP WATER / WASH THROUGH BONES / REPLACE WITH FRESH WATER / SIMMER

OPTION 2 (ADVANCED): ROAST BONES IN OVEN UNTIL GOLDEN / PARBOIL QUICKLY. YOU WILL FIND LESS SCUM RISES TO THE SURFACE / DUMP WATER / REPLACE WITH FRESH WATER / SIMMER

SIMMER FOR 24 HRS OR AS LONG AS POSSIBLE. BY THE END OF COOKING PERIOD TOP WATER UP TO TARGET VOLUME.

2. STRAIN USING A FINE SIEVE INTO A CONTAINER WITH MEASURING GUIDEDS ALONG THE SIDE TO CHECK FINISHED VOLUME

3. STORE IN FRIDGE OR FREEZER

COOKING STAGE 2

PREP

1. HALVE BROWN ONION / PEEL OFF SKIN / PLACE ON BAKING TRAY
2. WASH AND CUT GINGER AND GARLIC IN HALF / PLACE ON BAKING TRAY
3. LIGHTLY SEASON BRISKET WITH SALT / PLACE ON BAKING TRAY
4. PLACE BOTH THE AROMATICS AND BRISKET INTO OVEN. GRILL UNTIL BROWN. THIS STEP ADDS OVERALL COLOUR TO YOUR BROTH.

PRO TIP: CAN BE DONE A DAY IN ADVANCE

COOKING

1. ADD BEEF FAT TO YOUR POT LOW TO MEDIUM HEAT
2. ADD AROMATICS AND SPICES > ACTIVATE

PRO TIP: CAREFUL NOT TO BURN THE SMALLER SPICES LIKE CLOVES. IMPARTS BITTER AFTER TASTE IF YOU DO SO GENTLE HEAT.

3. ADD BRISKET > SEAR OFF BOTH SIDES

4. ADD 3L BONE BROTH BASE > BRING TO GENTLE SIMMER

PRE-SEASONING

1. ADD SALT / ROCK SUGAR / LSP > SIMMER TO DISSOLVE ROCK SUGAR
2. TASTE > IT SHOULD TASTE 95% CORRECT

CHASING DEPTH (ADVANCE SEASONING TECHNIQUE): SEE TUTORIAL

COOK

IF COOKING WITH BRISKET > 3 HRS IS THE IDEAL COOKING TIME FOR BRISKET AND THE IDEAL INFUSION TIME FOR THE AROMATICS AND SPICES.

IF COOKING WITHOUT THE BRISKET > COOK FOR AS LITTLE AS 15 MINS BEFORE SERVING

FINAL ADJUSTMENT

1. ADD 2-3 TEA SPOONS OF FISH SAUCE > ENOUGH SO YOU CAN TASTE A SLIGHT "FISHINESS" TO THE BROTH > AT THIS POINT IT IS SLIGHTLY OVERSEASONED (ON THE SALTY SIDE)

ADD X-FACTOR

1. ADD 250ML OXTAIL CONCENTRATE INTO THE BROTH TO ADD UNIQUE TASTE CURVE

FINISHING. ASSEMBLE BOWL > GARNISH > SERVE

FINAL NOTES:

- YOU MAY FIND THE FINAL PRODUCT TOO STRONG > ADD EXTRA BASE OR WATER 1 CUP AT A TIME- TO DIAL BACK THE INTENSITY TO SUIT YOUR OWN PERSONAL TASTE . WRITE DOWN SETTINGS
- REMEMBER TO PRACTICE > IT MAY TAKE MORE THAN ONE ATTEMPT TO GET THE BALANCE RIGHT > FEEL FREE TO ADJUST SEASONING RATIOS ACCORDINGLY