



Bánh Mì

I love the way food travels around the world, weaving aspects of one culture into another. The French brought their crisp, fluffy baguettes to Vietnam in the mid-1800s where they became the popular snack bánh mì. Just over a century later, the Vietnamese brought bánh mì to Australia where they're now one of our take-away mainstays. While bánh mì are a healthy quick lunch to grab on the run, they're even better when you take the time to make them at home.

Serves 2



INGREDIENTS

- 1 half-baguette or 2 Vietnamese bread rolls
- 2 tablespoons whole-egg aioli (40ml)
- 2 leaves oakleaf lettuce, torn
- 100g char siu, thinly sliced (3½oz)
- 40g pickled carrot and daikon (1½oz)
- 1 green onion (scallion), cut into thin strips
- ½ Lebanese cucumber, thinly sliced
- Pickled ground chilli, to taste
- A few small sprigs coriander

METHOD

1. If using a baguette, slice into two then slice in half lengthways, if using rolls just slice lengthways.
2. Spread cut sides with aioli.
3. Add lettuce, then char siu.
4. Top with pickled carrot and daikon then green onion.
5. Slide slices of cucumber in against the other side of the bread.
6. Add as much or as little chilli as you like and tuck in a sprig or 2 of coriander.
7. Feel free to add some perilla, mint or Thai basil leaves as well if you have them.