



Mini Bánh Mi

Bánh mi are a take-away mainstay, a healthy quick lunch to grab on the run. They're also fun to serve as finger food or a starter if you turn them into mini bánh mi: little open sandwiches on slices of baguette. Use this recipe as a guide and add whatever leftover Asian herbs or meats you have on hand.

Makes 6 pieces



INGREDIENTS

- 6 slices baguette
- 2 tablespoons whole-egg aioli (40ml)
- ½ small Lebanese cucumber, thinly sliced
- Handful pickled carrot and daikon
- 60g char sui, sliced (2oz)
- 2 leaves oakleaf lettuce, torn
- Pickled ground chilli, to taste
- 1 green onion (scallion), finely chopped
- 6 small sprigs coriander or other herbs
- Betel leaves, for serving (optional)

METHOD

1. Spread baguette slices with aioli.
2. Add a slice of cucumber on one side with some pickled carrot and daikon beside it.
3. Top with char sui and tuck a piece of lettuce in among it.
4. Dot with pickled ground chilli and sprinkle with green onion.
5. Add a sprig or 2 of herbs.
6. Serve mini bánh mi on a bed of betel leaves if you like.