

DISHPATCH

LITTLE VIET KITCHEN

Vietnamese Curry



WELCOME TO LITTLE VIET KITCHEN'S VIETNAMESE CURRY

Here's everything you need to know about how to cook and assemble your chosen dishes.

HOW IT WORKS

- 1 Find your dishes in the booklet
- 2 Lay them out in order of cooking time
- 3 Get cooking – follow the instructions, working from longest to shortest cooking time

ABOUT LITTLE VIET KITCHEN

An unassuming spot within Chapel Market in Angel, Little Viet Kitchen is the creation of husband and wife team Thuy Pham-Kelly and Dave Kelly. Starting as a weekly Saturday supper club, their award-winning dishes have become renowned for celebrating the natural textures and fragrant flavours of Asian ingredients. Thuy aims to bring in influences from her rural upbringing in the south of Vietnam through the menu, using fresh flavours from the street food and morning markets of her home.

BEEF SHORT RIB CURRY



COOKING TIME:
20 MINUTES

SERVES 2

IN THE BOX

- (1) Beef short rib
- (2) Coconut and lemongrass curry sauce
- (3) Rice
- (4) Crispy shallots
- (5) Chives

COOKING INSTRUCTIONS

Remove the beef short rib (1) from the fridge and bring up to room temperature.

Preheat the oven to 220°C/200°C fan.

1. Sear the short rib in a frying pan over a high heat for 1 minute on each side.
 2. Place the short rib on an oven tray and cook in the oven for 15 minutes.
 3. When the short rib has 10 minutes left, pour the coconut and lemongrass curry sauce (2) into a saucepan and warm over a low heat for 5 minutes, until hot and steaming, stirring occasionally.
 4. Meanwhile, empty the rice (3) into a saucepan. Add 2 tbsp water, cover with a lid and reheat for 5–7 minutes. Alternatively, pop the rice (still in its container) in the microwave for 2–3 minutes.
 5. Spoon the curry sauce into a serving bowl. Remove the short rib from the oven and gently add to the curry. Garnish with half the crispy shallots (4) and chives (5), then drizzle over any excess oil from the short rib tray.
 6. Spoon the rice into individual bowls and garnish with the remaining crispy shallots and chives, then serve up.
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PRAWN CURRY



COOKING TIME:
10 MINUTES

SERVES 2

IN THE BOX

- (1) King prawns
- (2) Coconut and lemongrass curry sauce
- (3) Rice
- (4) Crispy shallots
- (5) Chives

COOKING INSTRUCTIONS

1. Pour the coconut and lemongrass curry sauce (2) into a saucepan and warm over a low heat for 5 minutes, until hot and steaming, stirring occasionally.
 2. Meanwhile, empty the rice (3) into a saucepan. Add 2 tbsp water, cover with a lid and reheat for 5-7 minutes. Alternatively, pop the rice (still in its container) in the microwave for 2-3 minutes.
 3. Empty the king prawns (1) into a mixing bowl, pour over boiling water and leave to reheat for 2 minutes.
 4. Spoon the curry sauce into a serving bowl and gently add the hot prawns. Garnish with half the crispy shallots (4) and chives (5).
 5. Spoon the rice into individual bowls and garnish with the remaining crispy shallots and chives, then serve up.
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ADD-ONS



LEMONGRASS PRAWN SKEWERS

6 minutes cooking time

1. Place a griddle or frying pan over a high heat for a few minutes. Once hot, grill the prawn skewers (1) for 2–3 minutes on each side.



CRISPY TOFU SKEWERS

4 minutes cooking time

1. Place a griddle or frying pan over a high heat for a few minutes. Once hot, char the tofu skewers (1) for 1–2 minutes on each side. Serve with the sweet chilli sauce (2).
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ADD-ONS



SOY-BAKED AUBERGINE, MINCED PORK

20 minutes cooking time

Preheat the oven to 220°C/200°C fan

Remove the aubergine (1) from the fridge and bring up to room temperature.

1. Remove the aubergine from its packaging, then cut it in half lengthwise, top it with the minced pork (2) and place it in the oven for 15–20 minutes.
2. Remove from the oven and pour over the soy chilli sauce to serve.



LAP XUONG

10 minutes cooking time

Preheat the oven to 200°C/180°C fan

1. Remove the lap Xuong from the packaging and place into the oven for 10 minutes.



BANANA, SWEET RED BEAN AND STICKY RICE PARCELS

3 minutes cooking time

1. Microwave the parcels (1) for 1–2 minutes, or steam over boiling water for 2–3 minutes.
 2. Carefully unwrap the top of the leaf and sprinkle over the honey-roasted cashews (2).
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SHARE YOUR CREATION

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GOT A QUESTION?

Email us at hello@dishpatch.co.uk

ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in **bold**. Made in a kitchen that handles all 14 allergens, including nuts.

STORAGE

Transfer all components to the fridge as soon as received. **Ensure all chilled items are cold on arrival; do not eat if warm.**

CONSUME BEFORE

The Monday after delivery. See date on the sticker inside the box's lid.

INGREDIENTS

Beef short rib curry: **Beef short rib:** short rib, coconut water, **fish** sauce, salt, sugar, garlic, star anise, cinnamon, lemongrass, chilli. **Coconut and lemongrass curry sauce:** coconut cream, **fish** sauce, shrimp paste (**crustaceans**), garlic, chilli, sugar, salt, star anise, shallots, lemongrass, galangal, lime leaves, pepper, cinnamon, curry powder, cardamom, turmeric, nutmeg, cumin seeds, coriander seeds. **Rice.** **Crispy shallots:** shallots, wheat flour, vegetable oil. **Chives.** **Prawn curry:** **King prawns:** (**crustaceans**). **Coconut and lemongrass curry sauce:** coconut cream, **fish** sauce, shrimp paste (**crustaceans**), garlic, chilli, sugar, salt, star anise, shallots, lemongrass, galangal, lime leaves, pepper, cinnamon, curry powder, cardamom, turmeric, nutmeg, cumin seeds, coriander seeds. **Rice.** **Crispy shallots:** shallots, wheat flour, vegetable oil. **Chives.** **Lemongrass prawn skewers:** prawns (**crustaceans**), soy sauce (**soybeans**), **fish** sauce, shrimp paste (**crustaceans**), lemongrass, garlic, salt, sugar, chilli, coriander seeds, turmeric, cardamom. **Crispy tofu skewers:** **Tofu skewers:** tofu (**soybeans**), potato starch, sugar, salt, chilli oil, **peanuts.** **Sweet chilli sauce:** sugar, water, chilli, garlic, vinegar (**sulphites**), salt. **Soy-baked aubergine, minced pork:** **Aubergine.** **Minced pork:** pork, sugar, shrimp paste (**crustaceans**), wheat flour, peppercorns, chilli, garlic, **sesame** oil, **fish** sauce. **Soy chilli sauce:** soy sauce (**soybeans**), chilli, garlic, vinegar (**sulphites**), salt. **Lap xuong:** pork, pork fat, collagen casing, sugar, iodised salt, Mei Kuei Lu wine (**barley, wheat**) (alcohol) (0.17%), moisturising agents: triphosphates; polyphosphates, acidity regulator: sodium acetate, flavour enhancers: monosodium glutamate; disodium guanylate; disodium inosinate, colouring: allura red AC. **Banana, sweet red bean and sticky rice parcels:** **Banana and sticky rice parcels:** Vietnamese banana, glutinous rice, red bean, sugar. **Honey-roasted cashews:** cashews (**tree nuts**), honey, sugar, salt.

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