Bún - Vietnamese Rice Noodle Salad with Crispy Lemongrass Tofu

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Preparation time: 30 min

Cooking time: 20 min

Total time: 50 min

Difficulty: easy

Portions: 4 People

For the lemongrass tofu

200 g tofu

1 ts soy sauce

0.5 ts starch

1 ts cane sugar

1 ts rapeseed oil

2 pc garlic cloves

1 Bar(s) lemongrass

Some salt and pepper

For the rice noodle salad

150 g rice noodles

0.5 pc lettuce

0.5 pc red cabbage

1 pc carrot

1 pc cucumber

1 pc spring onion

1 pc mango

30 g peanuts

30 g sprouts of your choice e.g. mung bean sprouts

30 g fried onions

Some fresh coriander

Some fresh mint

For the Nuoc-Mam dressing

1 pc chilli pepper

1 pc garlic clove

6 tb sugar

6 tb white rice vinegar

3 tb lime juice

3 tb no fish sauce

Some black pepper

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1. For the Nuoc-Mam dressing, chop the garlic and chilli pepper and crush in a mortar together with the sugar to form a paste. Add the vinegar and mix until the sugar has dissolved. Then stir in the lime juice and no-fish sauce. Set aside.

2.Dehydrate tofu.

3. To make the lemongrass tofu, finely chop the garlic and slice the lemongrass lengthways. Cut the tofu into cubes and mix with the soya sauce, cane sugar, rapeseed oil, garlic cloves, lemongrass, salt and pepper. Leave to stand for 30 minutes.

4. Roll the tofu cubes in starch and then fry the tofu cubes in a hot pan until crispy on all sides.

5. For the rice noodle salad, prepare the rice noodles according to the packet instructions. Cut the lettuce, red cabbage, carrot, cucumber, spring onion and mango into pieces. Roughly chop the coriander and mint.

6. Arrange the rice noodles in a bowl and add the remaining ingredients. Top with the crispy tofu and peanuts and serve with the dressing.