

VIETNAMESE CUISINE

Bánh Bèo

SMALL RICE CAKES,
BIG FLAVOR

Small,
soft,
full of flavor.

Soft, steamed rice cakes topped with savory shrimp, crispy pork cracklings, aromatic scallion oil and a splash of fish sauce. Simple, authentic and absolutely irresistible!



20 Min
Prep Time



25 Min
Cooking Time



30 SMALL BOWLS
(small portions)
Serves 4

A taste
of Vietnam
at home





AUTHENTIC IMPERIAL STEAMED RICE CAKES

BÁNH BÈO HUẾ — CULINARY OVERVIEW & RECIPE PROFILE

Prep Time
25 MINS

Cook Time
8 MINS

Servings
30 SMALL BOWLS

"In the ancient imperial city of Huế, Bánh Bèo is an iconic delicacy... a harmonious blend of soft rice batter, savory shrimp, and rich scallion oil."

— CULINARY HERITAGE OF HUẾ



AUTHENTIC INGREDIENTS BREAKDOWN

MAIN COMPONENTS



BATTER BASE

Rice Flour: 125g, Tapioca Starch: 20g, Cold Water: 250ml, Boiling Water: 375ml, Salt: 1/4 tsp.



SHRIMP FLOSS FILLING

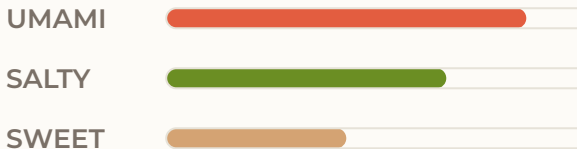
Fresh Earth Shrimp: 300g, Shallots & Garlic: Minced for sautéing, Salt & Pepper.



SCALLION OIL

Fresh Scallions, Cooking oil or Pork fat.

FLAVOR PROFILE



INGREDIENT LISTS

SWEET & SAVORY FISH SAUCE

- Reserved shrimp shells
- Sugar: 1-2 tbsp
- Fish sauce: 2-3 tbsp
- Fresh chili peppers

ACCOMPANIMENTS

- Fried bread cubes or pork rinds
- 30 small ceramic bowls

CHEF'S NOTE

"Keep the shrimp shells! They are the secret to the sweet, deep flavor of the authentic Hue dipping sauce."

STEP-BY-STEP COOKING GUIDE — PART 1

PREPARATION

1



MIXING AND RESTING THE BATTER

Mix 125g rice flour, 20g tapioca starch, and 1/4 tsp salt with 250ml cold water until smooth. Gradually whisk in 375ml boiling water. **Rest for 20-60 minutes.**

2

CRAFTING THE FISH SAUCE

Boil reserved shrimp shells to extract broth. Strain. Add 1-2 tbsp sugar and 2-3 tbsp fish sauce. Add sliced chilies for a hint of heat.



3



PREPARING THE SHRIMP FLOSS

Pound 300 g of cooked shrimp into fine, fluffy threads. Sauté with minced garlic and shallots. Continue toasting over low heat, stirring constantly, until light, fluffy, and vibrant orange.

CHEF'S TIP

"Patience is key when making shrimp floss. Keep the heat low and stir constantly to achieve that perfect light and fluffy texture."

STEAMING & ASSEMBLY

STEP-BY-STEP

4

CREATING THE SCALLION OIL

Place chopped scallions in a bowl. Pour shimmering hot oil directly over them. The sizzle locks in the aroma and green color.



5

THE STEAMING PROCESS

Preheat 30 small ceramic bowls in a steamer with boiling water. Pour rested batter (2/3 full) into hot bowls. Steam on HIGH HEAT for 7-8 minutes. High heat creates the signature center 'xoáy'.

6

PRESENTATION AND SERVING

Remove bowls. Add a drop of scallion oil, a generous sprinkle of shrimp flakes, and a crispy bread crouton. Serve with the sweet-savory fish sauce.

