

**Breakfast**

**Lunch**

**Dinner**

**Sweets**

**ELIZABETH**

**STREET**

**CAFE**

**Tom  
Moorman**

**Larry  
McGuire**

**with  
Julia Turshen**

PHAIDON

10

**Tom's Introduction**

14

**Larry's Introduction**

**RECIPES**

18

**BREAKFAST**

52

**LUNCH**

88

**DINNER**

124

**DESSERT**

160

**BAKERY**

182

**DRINKS**

204

**PANTRY**

234

**Playlist**

236

**Index**

# Char-Grilled Flank Steak Spring Rolls

## MAKES 12 ROLLS

2 tablespoons fish sauce  
2 tablespoons sugar  
½ lb (230 g) flank steak  
3 scallions (spring onions), ends trimmed,  
thinly sliced  
2 tablespoons extra-virgin olive oil  
Black pepper  
2 oz (60 g) rice vermicelli  
12 rice papers  
1 English cucumber, thinly sliced  
1 jalapeño, stemmed and thinly sliced  
2 large handfuls cilantro (coriander) leaves  
1 small head red leaf lettuce (about 2 large  
handfuls), thinly sliced  
Nuoc Cham (page 208), Sweet Chile  
Vinegar (page 208), or Peanut Sauce  
(page 206), for dipping

Spring rolls are best when served them shortly after being made. Here, marinated flank steak takes the spotlight. You can grill (griddle) the steak and prepare the rest of the fillings ahead of time, then assemble the rolls right before you eat. These spring rolls are a fun DIY activity with friends or kids.

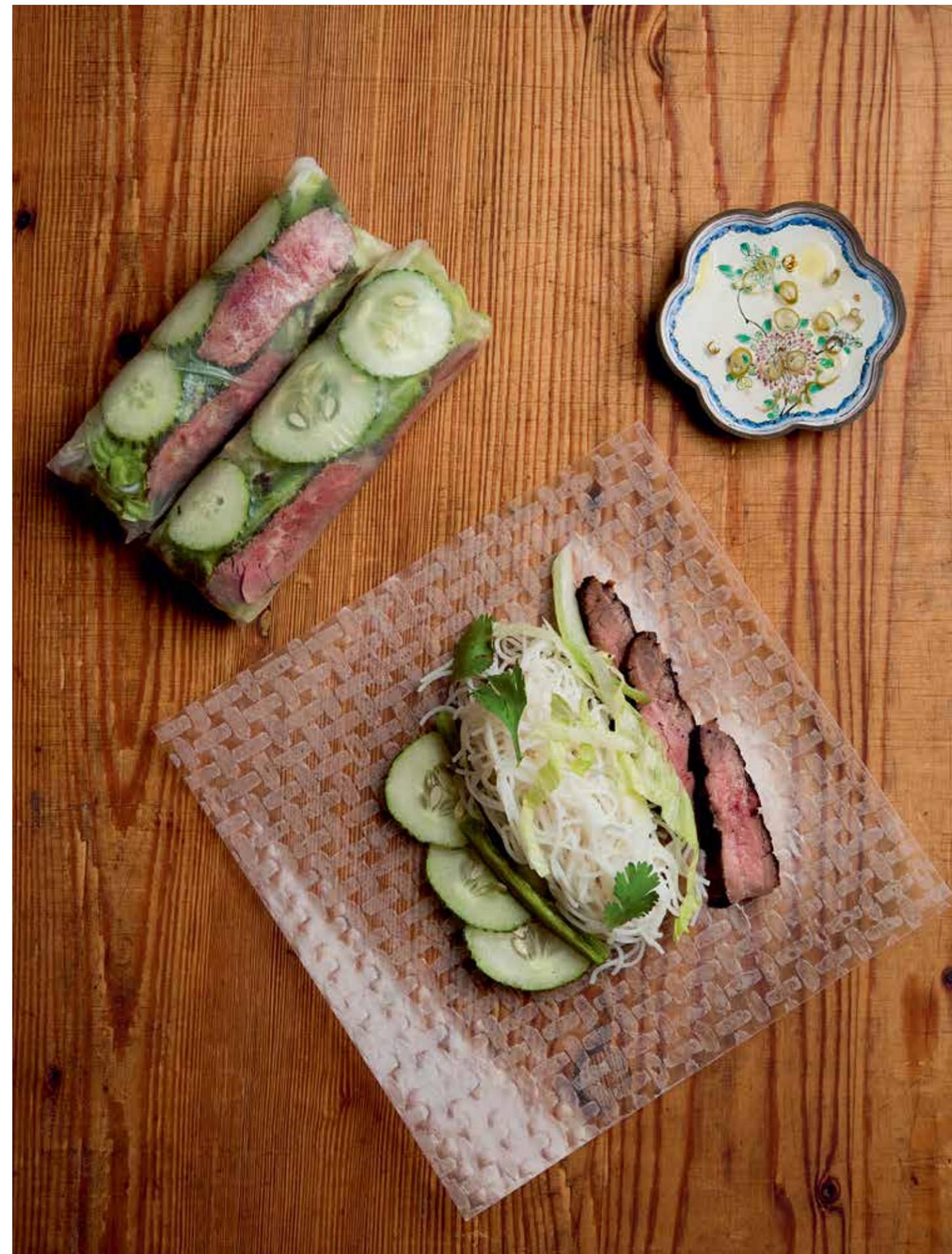
In a medium bowl, whisk together the fish sauce and sugar with 2 tablespoons water until the sugar has dissolved. Pour the mixture into a large resealable plastic bag and add the steak and the scallions. Squeeze all the air out of the bag so the marinade is completely covering the steak. Refrigerate and let the steak marinate for at least 3 hours and up to overnight.

Heat a grill or grill (griddle) pan to very high heat. Remove the steak from the marinade and brush off the scallions. Pat the steak dry with paper towels. Transfer the steak to a plate (or another clean surface), drizzle both sides with the oil, and season both sides with pepper. Grill the steak until nicely charred on both sides but still quite soft to the touch and rare in the middle, 2 to 3 minutes per side. (If you prefer it more well done, cook for a few extra minutes on each side.) Transfer the steak to a clean plate and let cool to room temperature. Cover the steak with plastic wrap (clingfilm) and refrigerate until very cold, at least 3 hours.

Bring a medium pot of water to a boil and cook the rice noodles for exactly 4 minutes, stirring gently to separate them. Drain the noodles in a colander and rinse with cool water to wash off the extra starch. Let the noodles sit for 15 minutes so the excess water drains and the noodles come to room temperature—they should be a little sticky.

While the noodles cool, slice the cold steak against the grain into thin strips. Gather the rest of the filling ingredients so you are ready to wrap.

Fill a large bowl with room temperature water next to a clean work surface. Working with 1 piece of rice paper at a time, quickly dip the rice paper in the water until it just starts to soften, about 10 seconds. The rice paper will continue to soften as you make the roll. Pat the paper dry on both sides with a clean cotton dish towel. Shingle 3 cucumber slices on the softened rice paper, followed by some of the noodles and 3 strips of steak alongside the cucumber. Top with some jalapeño, cilantro, and a small pile of lettuce. Wrap everything up tightly as if it were a small burrito. Repeat the process with the remaining wrappers and fillings. Serve immediately with *nuoc cham*, chile vinegar, and/or peanut sauce for dipping.



# Sticky Rice with Ginger Sausage, Herb Salad, and Poached Eggs

## SERVES 4

### FOR THE RICE:

- 1½ cups (330 g) Thai sticky rice (or any sweet, glutinous rice), rinsed well
- Large pinch of kosher (coarse) salt

### FOR THE GINGER SAUSAGE:

- 1 lb (455 g) ground pork (the coarser the better)
- 2 teaspoons kosher (coarse) salt
- 2 teaspoons packed dark brown sugar
- ½ teaspoon black pepper
- 1 teaspoon dried red chile flakes
- 1 scallion (spring onion), ends trimmed, minced
- 1 tablespoon minced fresh ginger
- 1 garlic clove, minced
- ½ teaspoon fish sauce
- Canola (rapeseed) or vegetable oil, as needed

### TO SERVE:

- ½ Fresno or other fresh red chile, stemmed and thinly sliced, or more to taste
- 2 large handfuls mixed soft herb leaves (we use mint, cilantro [coriander], and Thai basil)
- 2 small radishes, thinly sliced
- 1 teaspoon extra-virgin olive oil, plus extra for drizzling
- 1 teaspoon fresh lime juice
- Kosher (coarse) salt
- 1 tablespoon unseasoned rice vinegar
- 4 eggs
- 2 tablespoons hoisin sauce
- 2 tablespoons sriracha
- Fleur de sel

Our top-selling breakfast dish, this rice-and-eggs dish falls under the eggs Benedict umbrella on the breakfast menu. We use a generous amount of warm sticky rice as our base and serve it with our house-made breakfast sausage spiked with lots of fresh ginger, which tastes even better if you mix it a few hours—or even a day—before. We’ve tried cooking sticky rice many different ways and came up with a foolproof technique using a steamer and a shallow bowl. You don’t need to measure the rice or the water—just set up your steaming rig properly and the rice comes out perfectly each time.

### MAKE THE RICE:

Set up a conventional steamer or a bamboo steamer inside of a large pot and fill the pot with water accordingly. Bring the water to a boil. Put the rice into a dish that fits comfortably inside of the steamer and make sure the dish is large enough so that the rice comes only about ¼ inch (6 mm) up the dish. Sprinkle the rice with the salt and pour enough cool water into the dish just to cover the rice by ½ inch (1 cm). Put the dish of rice and water into the steamer, cover the steamer, and cook until the rice is tender, 20 to 25 minutes (start checking at 20 minutes). Once cooked, the rice can sit comfortably in the steamer for up to 20 minutes.

### MAKE THE GINGER SAUSAGE:

Preheat the oven to 275°F (140°C/Gas Mark 1).

In a large bowl, combine the ground pork, salt, brown sugar, pepper, chile flakes, scallion, ginger, garlic, and fish sauce. Use your hands to thoroughly combine everything. Evenly divide the mixture into 8 patties. Place a large skillet over medium-high heat and add enough canola oil to lightly coat the surface. Cook the patties, in batches as necessary, adding more oil as needed, until browned on both sides, 2 to 3 minutes on each side. Transfer the sausage patties to a sheet pan and keep them warm in the oven while you prepare the herb salad and eggs.

### TO SERVE:

In a medium bowl, combine the sliced chile, herbs, and radishes. Drizzle with 1 teaspoon olive oil and the lime juice and season to taste with salt. Reserve the mixture. Bring a large wide saucepan of salted water to a boil, then reduce the heat to low and stir in the vinegar. Crack 1 egg into a small bowl. Stir the water gently to create a whirlpool and, while gently stirring, carefully slip the egg into the simmering water. Repeat the process as quickly as possible with the remaining eggs and work in batches as necessary, as determined by the size of your pan so that the eggs stay separate. Poach the eggs until they’re barely firm to the touch, about 3 minutes. Remove the eggs with a slotted spoon and blot dry on paper towels.

Divide the rice among 4 bowls. Evenly drizzle the hoisin and the sriracha over the rice and place a poached egg on top of the rice in each of the bowls. Drizzle each poached egg with a bit of olive oil and sprinkle each egg with a pinch of fleur de sel. Place 2 sausage patties to the side of each egg and the herb salad on the other side of each egg. Serve immediately.



# Spicy Breakfast Fried Rice and Fried Eggs

## SERVES 4

- 2 tablespoons sriracha
- 2 tablespoons unseasoned rice vinegar
- 2 tablespoons fish sauce
- ¼ cup (60 ml) plus 2 tablespoons canola (rapeseed) or vegetable oil, plus extra as needed
- 1 yellow onion, finely diced
- 1 jalapeño, stemmed and minced
- 1 Fresno or other fresh red chile, stemmed and minced
- Kosher (coarse) salt and black pepper
- 1 small bunch fresh oyster mushrooms (1½ oz/43 g), tough stems discarded, roughly chopped
- 10 white (button) mushrooms (5 oz/140 g), stems discarded, thinly sliced
- 4 cups (600 g) cold cooked long-grain white rice (leftover take-out [take-away] rice is perfect for this)
- 1 cup (100 g) fresh mung bean sprouts
- 1 large handful cilantro (coriander) leaves, roughly chopped with a handful set aside for garnish
- 2 scallions (spring onions), ends trimmed, thinly sliced
- 3 oz (90 g) shishito peppers (about 20 peppers)
- 4 eggs

While this fried rice isn't on our printed menu, we often prepare variations of it for a special of the day. It's also great with cooked quinoa or any other grain you might have kicking around. The combination of mushrooms and eggs make this a filling vegetarian option, but it would also be delicious with small crispy cubes or slices (rashers) of crisp Red Roasted Pork Belly (page 218). The most important thing here is the slurry of sriracha, rice vinegar, and fish sauce stirred in at the end. The sugar and garlic from sriracha, the acid from vinegar, and the umami from fish sauce all come together to create a sum greater than each individual part.

In a small bowl, whisk together the sriracha, vinegar, and fish sauce. Reserve the mixture.

Heat ¼ cup (60 ml) oil in a large nonstick skillet and, when piping hot, add the onion, jalapeño, Fresno chile, a big pinch of salt, and a few grinds of black pepper and cook over high heat, stirring now and then, until the vegetables begin to soften and just barely begin to brown, about 5 minutes. Add all the mushrooms and season the mixture once again with salt and pepper. Cook, stirring now and then, until the mushrooms are softened and browned in spots, about 5 minutes. Use your hands to crumble in the rice; if it seems dry, add up to 2 tablespoons more oil. Heat the rice, stirring to break up any clumps, until the rice is heated through, about 5 minutes. Stir in the reserved sriracha mixture, the bean sprouts, chopped cilantro, and scallions. Season the rice to taste with salt and keep it warm over very low heat.

Meanwhile, place a large nonstick skillet over high heat and add enough oil to lightly coat the surface. When the oil is piping hot, add the shishito peppers and cook, stirring now and then, until the peppers are softened and charred in spots, about 3 minutes. Season the peppers generously with salt and transfer them to a plate. Wipe out the skillet with a paper towel and then add enough fresh oil to lightly coat the surface. Crack the eggs into the pan and sprinkle each one with a pinch of salt. Cook until the whites are just set and the yolks are still runny, about 3 minutes. To help cook the whites on top, tilt the skillet toward you and use a spoon to collect the hot oil and baste it over the eggs while they set.

Evenly divide the rice among 4 plates or shallow bowls and top each portion with an egg. Divide the shishito peppers among the plates, garnish with cilantro, and serve immediately.



# Chicken and Rice Breakfast Soup

## SERVES 6

2½ cups (550 g) Thai sticky rice (or any sweet, glutinous rice), rinsed well  
12 cups (3 liters) Vietnamese Meat Stock (page 216), made with chicken bones  
4 bone-in, skinless chicken thighs  
Kosher (coarse) salt  
2 scallions (spring onions), ends trimmed, thinly sliced  
1 jalapeño, stemmed and thinly sliced, or more to taste  
½ large white onion, julienned  
1 small handful cilantro (coriander) leaves  
Sambal oelek chile paste, for serving (optional)

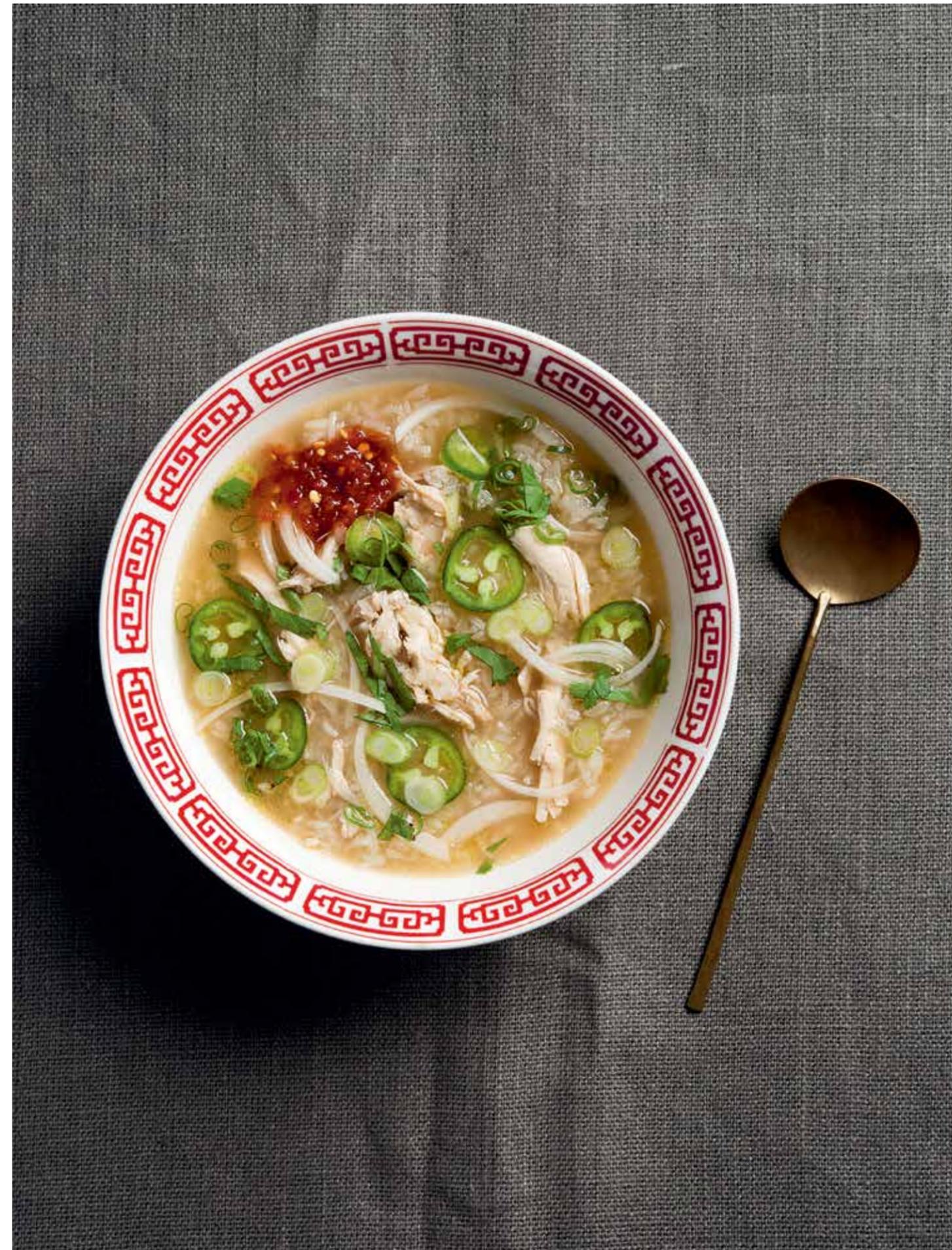
This cozy chicken soup for the Vietnamese soul is the most comforting way to start the day and one of the best-ever uses of leftover cooked rice. Inspired by congee, the slow-cooked Chinese rice porridge, our version is infused with Vietnamese aromatics. The longer the rice sits in the hot soup, the more liquid it absorbs to become a soupy rice rather than a soup with rice. If you have any soup left over, you might need little additional stock (broth) to stretch the soup out.

Place the rice in a large bowl and cover with cool water. Soak the rice for 15 minutes, stirring now and then, then drain, rinse with fresh water, and reserve.

In a large pot, bring the stock (broth) to a boil. Reduce the heat and simmer, then add the chicken thighs. Cover and cook until the thighs are completely cooked through, 25 minutes. Transfer the thighs to a bowl and let them cool. Season the stock to taste with salt. Add the reserved rice to the stock and simmer until the rice is cooked through, about 15 minutes.

Meanwhile, discard the bones from the chicken and shred the meat. Add the shredded meat to the stock and simmer until the chicken is warmed through, about 2 minutes. Taste the soup for seasoning and divide it among 4 large soup bowls. Garnish each bowl with a quarter of the scallions, jalapeño, onion, and cilantro. Add a little *sambal oelek*, if using. Serve piping hot.

NOTE: If you don't have Vietnamese Meat Stock (page 216), use high-quality store-bought chicken stock and, along with the chicken thighs, add 2 whole cloves, 1 (2-inch/5 cm) cinnamon stick, 1 star anise, 1 (4-inch/10 cm) piece crushed fresh ginger, and 1 (8 × 8-inch/20 × 20 cm) piece dried kombu. Simmer the stock while the chicken cooks, about 25 minutes, then strain through a fine-mesh sieve. Reserve the chicken and discard the remaining solids. Finish with ¼ cup (60 ml) fish sauce and 2 teaspoons palm or granulated sugar when you add the rice.



# Fresh Crab and Glass Noodle Spring Rolls

## MAKES 12 ROLLS

Kosher (coarse) salt  
3 oz (85 g) glass noodles  
12 rice papers  
2 Fresno or other fresh red chiles,  
stemmed and thinly sliced  
Small handful tarragon leaves  
1 small head green leaf lettuce (about  
2 large handfuls), thinly sliced  
1 cup (110 g) peeled and julienned jicama  
1 lb (455 g) high-quality fresh crabmeat,  
picked over for shells and cartilage  
Nuoc Cham (page 208), Sweet Chile  
Vinegar (page 208), and/or Peanut  
Sauce (page 206), for serving

Charles Phan, the incredible Vietnamese chef who runs the esteemed Slanted Door restaurant in San Francisco, California, has a recipe that holds a special place in our hearts—glass noodles stir-fried with crab. Former *New York Times* food columnist Mark Bittman made the recipe famous. We reimagined the dish into these refreshing spring rolls that are especially great to eat whenever it's hot out—which, in Austin, is often. Use any type of crab you like as long as it's good and fresh. If you're on the West Coast, sweet Dungeness crab is best, and if you're on the East Coast, blue crab works well. (If you're somewhere in between, use the meat from high-quality frozen king crab claws).

Bring a large pot of salted water to a boil and cook the glass noodles for 1 minute, stirring gently while they cook to separate them. Drain the noodles in a colander and immediately transfer them to a kitchen towel to dry completely and reach room temperature. Use a pair of scissors to roughly cut the noodles—this will make them easier to divide among the rolls.

Fill a large bowl with room-temperature water and set next to a clean work surface. Working with 1 piece of rice paper at a time, quickly dip the rice paper in the water until it just starts to soften, about 10 seconds. (The rice paper will continue to soften as you make the roll.) Pat the rice paper dry on both sides with a clean cotton dish towel. Put a few slices of Fresno chile and a few leaves of tarragon on the softened rice paper, top with a small handful of the noodles (about ½ oz/15 g), a small pile of lettuce, a bit of the jicama, and a small portion of the crab (about 1¼ oz/35 g). Wrap everything up tightly, as if it were a small burrito. Repeat the process with the remaining wrappers and fillings. Serve immediately with a bowl of *nuoc cham*, chile vinegar, and/or peanut sauce, for dipping.



# Spicy Pork Meatball Bánh Mì with Quick-Pickled Carrots and Daikon

## MAKES 4 SANDWICHES

### FOR THE PICKLES:

- ¼ cup (60 ml) unseasoned rice vinegar
- 2 tablespoons distilled white vinegar
- 2 tablespoons granulated sugar
- ½ teaspoon dried red chile flakes
- 2 teaspoons kosher (coarse) salt
- 1 large carrot, peeled and julienned
- 3 oz (85 g) daikon radish (½ medium radish), julienned

### FOR THE MEATBALLS:

- 1 lb (455 g) coarsely ground pork
- 2 teaspoons kosher (coarse) salt
- 2 teaspoons packed dark brown sugar
- ½ teaspoon black pepper
- 1 teaspoon dried red chile flakes
- 1 scallion (spring onion), ends trimmed, minced
- 1 tablespoon minced fresh ginger
- 1 garlic clove, minced
- ½ teaspoon fish sauce
- 1 tablespoon canola (rapeseed) or vegetable oil
- 2 tablespoons tomato paste (purée)
- 2 tablespoons sambal oelek chile paste

### FOR THE SANDWICHES:

- ½ cup (120 ml) Mayonnaise (page 211) or high-quality store-bought
- 1 tablespoon sambal oelek chile paste
- 4 (6-inch/15 cm) Bánh Mì Rolls (page 166), high-quality store-bought Vietnamese sandwich rolls, or Mexican *bolillos*
- 1 large handful cilantro (coriander) leaves
- 1 cucumber, thinly sliced

Essentially our meatball sub, this *bánh mì* came from the leftovers of other dishes on our menu. By combining meatballs from one of our *pho* dishes and the spicy, tomato broth from Bún Bo Hue (page 38) with all our *bánh mì* fixings, this was the result. This *bánh mì* pairs well with a cold beer.

### MAKE THE PICKLES:

Place the vinegars, granulated sugar, chile flakes, and salt in a large bowl with ¼ cup (60 ml) water and whisk until the sugar is completely dissolved. Add the carrot and daikon and mix to combine. Let the vegetables marinate at room temperature while you prepare the meatballs.

### MAKE THE MEATBALLS:

In a large bowl, combine the ground pork, salt, brown sugar, pepper, chile flakes, scallion, ginger, garlic, and fish sauce. Use your hands to thoroughly combine everything until the mixture is tacky. Form the mixture into 16 (1½-inch/4 cm) meatballs.

Set up a conventional steamer or a bamboo steamer inside of a large pot and fill the pot with water accordingly. Bring the water up to a boil. Put the meatballs into a shallow pan or dish that fits comfortably inside of the steamer and steam the meatballs, covered, until they are firm to the touch, about 15 minutes.

Meanwhile, heat the oil in a large heavy skillet, add the tomato paste and *sambal oelek*, and cook over medium heat, stirring, until the pastes are thoroughly fragrant and just barely beginning to brown, about 3 minutes. Use a slotted spoon or tongs to transfer the cooked meatballs to a plate and then carefully pour the liquid that has accumulated in the dish they cooked on into the tomato paste–*sambal oelek* mixture (2 pairs of tongs are helpful for carefully lifting the hot bowl out of the steamer). Whisk the cooking liquid into the pastes and bring the mixture to a boil. Reduce the heat and simmer, cooking the mixture until thick and glossy, about 3 minutes. Place the cooked meatballs in the mixture and gently stir to glaze the meatballs. Keep the meatballs warm over low heat while you assemble the sandwiches.

### FOR THE SANDWICHES:

Preheat the oven to 400°F (200°C/Mark 6).

In a small bowl, whisk together the mayonnaise and *sambal oelek* and reserve the mixture.

Warm the rolls in the oven until the crusts are crisp and the insides are soft and warmed through, a couple of minutes. Cut the rolls, lengthwise, almost, but not quite, all the way through and place them, cut side up, on a large work surface. Evenly spread the *sambal oelek* mayonnaise on the cut sides of the rolls.

Divide the glazed meatballs with some of their sauce evenly among the rolls. Drain the reserved carrot and daikon and divide them among the sandwiches along with the cilantro and cucumbers (discard the pickle brine or reserve it for another use, such as pickling more vegetables). Close the sandwiches, cut each in half, across, if you'd like, and serve immediately.



# Alejandro's Rice Sticks with Steak, Crab, and Spicy Shrimp Paste

## SERVES 4

- 1 tablespoon fish sauce
- 1 tablespoon sugar
- 8 oz (230 g) flank steak, thinly sliced against the grain
- 6 oz (170 g) rice sticks (medium-thick, labeled *bánh pho việt mien lão*)
- ½ tablespoon *gochujang* chile paste
- 1 tablespoon shrimp (prawn) paste
- 1 tablespoon *sambal oelek* chile paste
- ½ teaspoon hoisin sauce
- ¼ cup (60 ml) canola (rapeseed) or vegetable oil
- ½ small white onion, thinly sliced
- 1 jalapeño, stemmed and thinly sliced
- 1 Fresno or other fresh red chile, stemmed and thinly sliced
- 2 heads baby bok choy, leaves separated and cores discarded
- Kosher (coarse) salt and black pepper
- 1 cup (100 g) fresh mung bean sprouts
- 2 large handfuls baby spinach
- 2 oz (60 g) fresh crabmeat, picked over for shells and cartilage
- 1 large handful cilantro (coriander) leaves, roughly chopped
- 2 scallions (spring onions), ends trimmed, thinly sliced
- 1 small handful each: fresh julienned ginger, Thai basil leaves, and store-bought crispy fried shallots
- ½ lime, cut into wedges

Alejandro, our chef at Elizabeth Street Café, has been working with us since before ESC opened its doors. One of the most hilarious people we know, he's the master of throw-everything-together stir-fries and spicy food. This surf-and-turf combination of steak, crab, and spicy shrimp paste is a favorite.

In a medium bowl, whisk together the fish sauce, sugar, and 1 tablespoon water until the sugar is dissolved. Pour the mixture into a large resealable plastic bag and add the steak. Squeeze all the air out of the bag so the marinade completely covers the steak. Refrigerate the meat for at least 1 hour and up to overnight.

Line a plate with a clean cotton dish towel. Put the rice sticks in a large bowl of hot tap water and let them soak until they're softened, about 5 minutes. Drain in a colander (don't rinse them) and transfer to the lined plate.

Whisk together the *gochujang*, shrimp paste, *sambal oelek*, and hoisin in a small bowl and reserve the sauce.

Heat the oil in a large wok, a large seasoned carbon-steel fry pan, or your largest nonstick pan set over high heat until piping hot. (If your pan is small, cook the noodles in 2 batches.) Add the onion and chiles and cook, stirring, until the vegetables are softened and browned in spots, about 3 minutes. Add the marinated flank steak and cook, turning the pieces as they brown, until browned on both sides, 1 to 2 minutes per side. Add the bok choy and cook until it's just wilted, about 2 minutes.

Season the mixture with salt and pepper and add the reserved noodles. Cook, stirring, until the noodles are warmed through and even softer than they were to begin with but still retain a little chew, about 3 minutes. Add the reserved *gochujang* sauce and stir well to combine. Reduce the heat to medium and add the bean sprouts, spinach, crab, cilantro, and scallions. Stir well to combine and cook until the crab is warmed through and the spinach is wilted, about 1 minute. Transfer the noodles to a serving platter. Top with the ginger, Thai basil, and crispy shallots and squeeze the lime half over the noodles. Serve immediately.



**Fried Egg, Pork Belly, and Avocado Bánh Mi**

**MAKES 1 SANDWICH**  
**SERVES 1**  
 1 cup (250 mL) chicken stock  
 1 egg  
 1/2 cup (125 mL) pork belly, sliced into 1/4-inch (6 mm) strips  
 1/2 cup (125 mL) oil  
 1/2 cup (125 mL) hoisin sauce  
 1/2 cup (125 mL) sriracha  
 1/2 cup (125 mL) mayonnaise  
 1/2 cup (125 mL) fresh cilantro, chopped  
 1/2 cup (125 mL) fresh jalapeño, sliced  
 1/2 cup (125 mL) fresh lime juice  
 1/2 cup (125 mL) fresh mint leaves, chopped  
 1/2 cup (125 mL) fresh basil leaves, chopped  
 1/2 cup (125 mL) fresh dill leaves, chopped  
 1/2 cup (125 mL) fresh parsley leaves, chopped  
 1/2 cup (125 mL) fresh chives, chopped  
 1/2 cup (125 mL) fresh onion, chopped  
 1/2 cup (125 mL) fresh garlic, chopped  
 1/2 cup (125 mL) fresh ginger, chopped  
 1/2 cup (125 mL) fresh lemongrass, chopped  
 1/2 cup (125 mL) fresh turmeric, chopped  
 1/2 cup (125 mL) fresh coriander, chopped  
 1/2 cup (125 mL) fresh cumin, chopped  
 1/2 cup (125 mL) fresh paprika, chopped  
 1/2 cup (125 mL) fresh cayenne, chopped  
 1/2 cup (125 mL) fresh black pepper, chopped  
 1/2 cup (125 mL) fresh salt, to taste



**Elizabeth Street Café – a celebrated eatery with a devoted following – features French-inspired Vietnamese cooking. Chefs Tom Moorman and Larry McGuire share more than 100 recipes for beautiful and delicious Vietnamese fare and French baked goods – from Spicy Breakfast Fried Rice and Eggs to Green Jungle Curry Noodles, and Palm Sugar Ice Cream to Toasted Coconut Cream Puffs. The café is always bustling, day and night, inside and outdoors, and it is one of the most photographed restaurants in Austin, Texas.**

**Tom Moorman** is a fourth-generation Texan, raised on a cattle ranch in Brady and in San Antonio. He worked with sea turtles in Costa Rica and studied in Puerto Rico, Spain, and Italy, where he met his wife Lauren. After time in Montreal, he returned to Texas in 2004 and landed in Austin. He then became friends and business partners with Larry McGuire. They opened Lamberts in 2006, followed by Perla's, Elizabeth Street Cafe, Fresa's, Clark's, Jeffrey's, Josephine House, and June's All Day. Tom and his family, including daughter Paloma, spend their free time on Austin's trails and water.

**Larry McGuire** is a native Austinite who dropped out of the University of Texas to cook full time and open restaurants in 2003. He formed McGuire Moorman Hospitality with Tom Moorman in 2009 and they have continued to create some of Austin's favorite restaurants. Larry has a passion for design and tries to preserve and perpetuate the Austin spirit with which he grew up. Larry also owns and operates ByGeorge, an Austin retail institution established in 1979.

**Julia Turshen** is the author of *Small Victories*, named a Best Cookbook by *The New York Times*. She co-authored *Spain... A Culinary Road Trip* with Mario Batali, *It's All Good* with Gwyneth Paltrow, *Mastering My Mistakes in the Kitchen* with Dana Cowin, plus *The Kimchi Chronicles*, *Hot Bread Kitchen*, *The Fat Radish Kitchen Diaries*, and *Buvette*. She hosted two seasons of *Radio Cherry Bombe* and has written for *Vogue*, *Bon Appétit*, *Food & Wine*, *Saveur*, *Self*, *The Washington Post*, and *The Wall Street Journal*. She lives in upstate New York with her wife, dogs, and cat.

**Spicy Vegetarian Pho**

**MAKES 1 BOWL**  
**SERVES 1**  
 1 cup (250 mL) chicken stock  
 1 egg  
 1/2 cup (125 mL) pork belly, sliced into 1/4-inch (6 mm) strips  
 1/2 cup (125 mL) oil  
 1/2 cup (125 mL) hoisin sauce  
 1/2 cup (125 mL) sriracha  
 1/2 cup (125 mL) mayonnaise  
 1/2 cup (125 mL) fresh cilantro, chopped  
 1/2 cup (125 mL) fresh jalapeño, sliced  
 1/2 cup (125 mL) fresh lime juice  
 1/2 cup (125 mL) fresh mint leaves, chopped  
 1/2 cup (125 mL) fresh basil leaves, chopped  
 1/2 cup (125 mL) fresh dill leaves, chopped  
 1/2 cup (125 mL) fresh parsley leaves, chopped  
 1/2 cup (125 mL) fresh chives, chopped  
 1/2 cup (125 mL) fresh onion, chopped  
 1/2 cup (125 mL) fresh garlic, chopped  
 1/2 cup (125 mL) fresh ginger, chopped  
 1/2 cup (125 mL) fresh lemongrass, chopped  
 1/2 cup (125 mL) fresh turmeric, chopped  
 1/2 cup (125 mL) fresh coriander, chopped  
 1/2 cup (125 mL) fresh cumin, chopped  
 1/2 cup (125 mL) fresh paprika, chopped  
 1/2 cup (125 mL) fresh cayenne, chopped  
 1/2 cup (125 mL) fresh black pepper, chopped  
 1/2 cup (125 mL) fresh salt, to taste



**ESC XO Sauce**

**MAKES ABOUT 1 CUP (250 mL)**  
**SERVES 1**  
 1 cup (250 mL) chicken stock  
 1 egg  
 1/2 cup (125 mL) pork belly, sliced into 1/4-inch (6 mm) strips  
 1/2 cup (125 mL) oil  
 1/2 cup (125 mL) hoisin sauce  
 1/2 cup (125 mL) sriracha  
 1/2 cup (125 mL) mayonnaise  
 1/2 cup (125 mL) fresh cilantro, chopped  
 1/2 cup (125 mL) fresh jalapeño, sliced  
 1/2 cup (125 mL) fresh lime juice  
 1/2 cup (125 mL) fresh mint leaves, chopped  
 1/2 cup (125 mL) fresh basil leaves, chopped  
 1/2 cup (125 mL) fresh dill leaves, chopped  
 1/2 cup (125 mL) fresh parsley leaves, chopped  
 1/2 cup (125 mL) fresh chives, chopped  
 1/2 cup (125 mL) fresh onion, chopped  
 1/2 cup (125 mL) fresh garlic, chopped  
 1/2 cup (125 mL) fresh ginger, chopped  
 1/2 cup (125 mL) fresh lemongrass, chopped  
 1/2 cup (125 mL) fresh turmeric, chopped  
 1/2 cup (125 mL) fresh coriander, chopped  
 1/2 cup (125 mL) fresh cumin, chopped  
 1/2 cup (125 mL) fresh paprika, chopped  
 1/2 cup (125 mL) fresh cayenne, chopped  
 1/2 cup (125 mL) fresh black pepper, chopped  
 1/2 cup (125 mL) fresh salt, to taste



**Croissant Beignets with Raspberry-Lychee Jam**

**MAKES 10 BEIGNETS**  
**SERVES 10**  
 1 cup (250 mL) chicken stock  
 1 egg  
 1/2 cup (125 mL) pork belly, sliced into 1/4-inch (6 mm) strips  
 1/2 cup (125 mL) oil  
 1/2 cup (125 mL) hoisin sauce  
 1/2 cup (125 mL) sriracha  
 1/2 cup (125 mL) mayonnaise  
 1/2 cup (125 mL) fresh cilantro, chopped  
 1/2 cup (125 mL) fresh jalapeño, sliced  
 1/2 cup (125 mL) fresh lime juice  
 1/2 cup (125 mL) fresh mint leaves, chopped  
 1/2 cup (125 mL) fresh basil leaves, chopped  
 1/2 cup (125 mL) fresh dill leaves, chopped  
 1/2 cup (125 mL) fresh parsley leaves, chopped  
 1/2 cup (125 mL) fresh chives, chopped  
 1/2 cup (125 mL) fresh onion, chopped  
 1/2 cup (125 mL) fresh garlic, chopped  
 1/2 cup (125 mL) fresh ginger, chopped  
 1/2 cup (125 mL) fresh lemongrass, chopped  
 1/2 cup (125 mL) fresh turmeric, chopped  
 1/2 cup (125 mL) fresh coriander, chopped  
 1/2 cup (125 mL) fresh cumin, chopped  
 1/2 cup (125 mL) fresh paprika, chopped  
 1/2 cup (125 mL) fresh cayenne, chopped  
 1/2 cup (125 mL) fresh black pepper, chopped  
 1/2 cup (125 mL) fresh salt, to taste



**Phaidon Press Limited**  
 Regent's Wharf  
 All Saints Street  
 London N1 9PA

**Phaidon Press Inc.**  
 65 Bleecker Street  
 New York, NY 10012

**phaidon.com**

**First published 2017**  
 © 2017 Phaidon Press Limited

**270 × 205 mm**  
**8 1/8 × 10 3/8 inches**  
**240 pp | 100 col illus.**  
**Hardback**  
**978 0 7148 7395 4**

**£ 29.95 UK**  
**\$ 39.95 US**  
**€ 34.95 EUR**  
**\$ 54.95 CAN**  
**\$ 59.95 AUS**

**October 2017**