Mohinga recipe
Serves 12

This is Annie Philit's recipe as observed and written by Veena Prasad.

Broth
2.5 liters water
3 stalks of lemongrass, ends trimmed and cut in half
5 lbs fish like Tilapia, swordfish, halibut or any white fish, cut into 3 inch pieces
2 teaspoons fish sauce
3 shallots, cut into large dice
3 inch piece of ginger, grated
½ cup chickpea flour

Flavoring
4 tablespoons high heat oil
½ teaspoon ground turmeric
5 cloves of garlic, sliced

Noodles
2 (2lb) packs of rice noodles (Hieu Lang Em brand with a hut and tree on package)
Water

Garnish (all optional but highly recommended)
4 limes, quartered
½ bunch of cilantro, shopped
1 bunch of mint, leaves picked
6 eggs, hardboiled and cut in half lengthways

Boil the water for the broth in a large pot. When it starts boiling, turn heat low to simmer. Crush the lemongrass (you can use a mortar and pestle or simply the back of a knife) and add to the water along with fish sauce.

After 10 minutes, add the fish, shallots and garlic. Cover and let simmer on low for 30 minutes to bring out the flavors and let them mingle.

Fry the turmeric and garlic in oil on medium heat for 3 minutes or till the garlic turns slightly brown. Add to the broth and let the broth simmer for another 10 minutes.

In the meantime, dry roast the chickpea flour over low heat in a saucepan for 5 minutes stirring frequently. It should turn a couple of shades darker. Roasting the flour brings out a nutty flavor.

Cook the noodles in another pot of water following directions on the pack. Once the noodles are cooked, rinse them in cold water and put aside till you are ready to eat.

Prepare all the garnishes.

To serve, you can either assemble the broth, noodles, and eggs in a large bowl or serve each of the layers separately. Serve garnishes separately. Have bowls out for your guests to serve themselves.