

A close-up photograph of a person's hands holding a light-colored ceramic bowl filled with a Vietnamese noodle soup. The soup contains thin, white rice noodles, a slice of bright red tomato, green herbs, and other ingredients. A pair of wooden chopsticks is lifting a single, long strand of noodle from the bowl, which is suspended in the air. The background is softly blurred, showing a person's face in profile.

# TASTING VIETNAM

FLAVORS AND MEMORIES  
FROM MY  
GRANDMOTHER'S KITCHEN

ANNE-SOLENNE HATTE,  
FROM THE RECIPE  
COLLECTIONS OF BÀ NGOÀI

*RIZZOLI*  
NEW YORK





# Atiso



**Preparation time:**  
**30 minutes**

**Cooking time: 10 minutes**

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Juice of 1 lemon

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6 poivrage (small) artichokes

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2 large spring onions (70 g)

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2 cloves garlic (6 g)

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1 tablespoon (16 g) nuoc mam  
(fish sauce)

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2½ teaspoons (12 g) lemon juice,  
plus 1 teaspoon (2 g) lemon zest,  
or more to taste

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2 bird's-eye chiles

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3 tablespoons (40 g)  
sunflower oil

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¾ teaspoon (2 g) ground black  
pepper

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3 tablespoons (10 g) minced dill

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— Squeeze the juice of one lemon into a bowl. Remove the leaves from the artichokes, cut lengthwise into quarters, and remove the choke, if necessary. Immediately put into the bowl of lemon juice, tossing to coat, to keep them from turning dark.

— Cut the spring onions into quarters. Peel and finely mince the garlic. Mix it with the nuoc mam, the 2½ teaspoons (12 g) lemon juice, and the lemon zest.

— Mince the chiles. Sauté the artichokes and spring onions in the sunflower oil over high heat for 6 to 10 minutes, until golden brown. Add the pepper and chiles 1 minute before the end of cooking, then drain off the excess oil, if necessary, and deglaze the pan with the garlic–nuoc mam–lemon mixture. Serve with dill.