

DUY ANH

📍 368/4 Provincial Road 15, Ben Co,
Phu Hoa Dong, Cu Chi, Ho Chi Minh City, Viet Nam

Rice Paper

Rice Noodle

Rice Vermicelli



✉️ duyanhfoodscuchi@gmail.com / info@duyanhfoods.vn

🌐 www.duyanhfoods.vn

BÁNH TRÁNG THANH LONG DRAGON FRUIT RICE PAPER

Ingredient

Rice Flour, Tapioca, Dragon Fruit Juice.

Usage

Take one piece of Rice Paper, make wet the surface. Then can use to wrap with vegetables, meat, seafood... Serve with sauces.

Size

14 x 20cm

Weight

200g



BÚN DƯA HẦU WATERMELON RICE VERMICELLI

Ingredient

Rice flour, Fresh watermelon juice.

Usage

For making summer rolls or using with soup: Boil from 6-8 minutes then soak in cool water for better texture and let the vermicelli dry naturally.

For stir - frying

Boil from 4- 5 minutes, then soak in cool water and let the vermicelli dry naturally.

Weight

200g



BÁNH TRÁNG- RICE PAPER



Ingredient

Rice flour, Tapioca flour, Salt, water.

Size

16cm, 18 cm, 22 cm, 31 cm

Weight

300g, 400g



HOW TO USE:

MAKING FRESH ROLLS

Take 1 piece of Rice Paper at a time, make wet the surface of rice paper, place it on a plate. Then can serve with meat, seafood, vegetable(depending on personal preferences). Serve with dipping sauce.



MAKING SPRINGROLLS

Take one piece of rice paper to the hand, a cup of water, dip rice paper into the cup of water, the mixed meat is made available in mid of wet rice paper, roll up 3 sides then fry. We have springroll .



BÚN – RICE VERMICELLI

Ingredient

Rice flour, water

Size

0.8mm, 1mm,
1.2mm, 1.4mm



MAKE FRESH VERMICELLI

Put vermicelli in the boiling water from 5 to 7 minutes (Try vermicelli strands pressing, soft is fine), then fish out, drain. It will get the same quality as fresh vermicelli. Can be used with pork soup, springroll, grilled pork or beef noodle ...

FRIED VERMICELLI

Put Vermicelli into boiling water from 3-5 minutes, or press the Vermicelli to check the softness. Then cool the Vermicelli under water and drain. Boiled vermicelli will have the quality as same as fresh vermicelli and can be used for rolls, salads, stir-fry or with soups.



OTHERS RICE VERMICELLI

HUE RICE VERMICELLI



BÚN BÒ HUẾ

BROWN RICE VERMICELLI



BÚN GẠO LỨT

CENTELA ASIATICA RICE VERMICELLI



BÚN RAU MÁ

BUTTERFLY PEA FLOWERS RICE VERMICELLI



BÚN ĐẬU BIẾC

MORINGA RICE VERMICELLI



BÚN CHÙM NGÂY

PHỞ- RICE NOODLE



Ingredient

Rice flour, water, salt.

Size

1mm, 2mm, 3mm, 4mm, 5mm, 7mm, 10mm

Weight

300g, 400g

FOR FRIED NOODLE

Put noodles in the boiling water about 3-5 minutes, fish out and wash in cold water, drain and mix with a little vegetable oil. Then you can make stir-fry with meat, shrimp, crab, eggs, vegetables, spices,...



FOR NOODLE SOUP

Put noodles in the boiling water about 6-8 minutes, fish out and wash in cold water, drain. Then you can use them to make the beef noodle soup, chicken noodle soup, seafood noodle soup.



MÌ - NOODLE

VEGETABLE NOODLE

Ingredient

Spinach, Beetroot, Carrot, Black Sesame, Wheat, Salt, Water



EGG NOODLE / WHEAT NOODLE

Ingredient

Wheat flour, salt, Pentasodium Triphosphate(E451), Gradenia Extract(E 164),Sunset Yellow Gardenia(E 110).

Usage:

Cook noodle in boiling water for 3-4 minutes. Occasionally stir the noodle loose until tender, but not over cooked. Take them out into cool water about 30 seconds, stir loose and take out to drain. Add a little oil and mix well to make them non – stick and serve with seafoods, mushroom, vegetables or whatever you like.

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OTHER PRODUCTS

MUNG BEAN
VERMICELLI



MIẾN ĐẬU

FINE RICE
VERMICELLI



BÁNH HỜI

GRAIN STARCH
NOODLE



HỦ TIẾU

RICE NOODLE WITH
CARAMEL COLOR



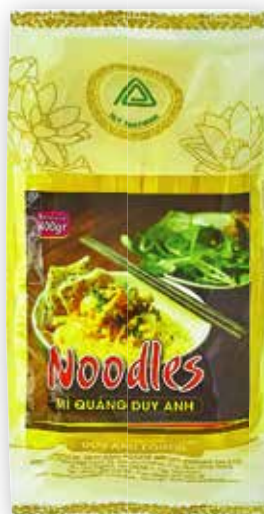
BÁNH ĐA CUA

RICE FLAKE



BÁNH ƯỚT

QUANG NOODLE



MÌ QUẢNG

WHITE SESAME
CRACKER



BÁNH MÈ TRẮNG

BLACK SESAME
CRACKER



BÁNH MÈ ĐEN