

# STREET FOOD FIGHT

Chopsticks out! This month we're getting our noodles in a twist over which is the best at broth: Japan with its hearty ramen or Vietnam and its tasty pho

## RAMEN

### Japanese wheat noodle broth

Ramen has come of age in London since the heady days of Wagamama, thanks to Bone Daddies et al. The free jazz of the culinary world, you can add pretty much whatever you want to the noodle and broth base (no, not candyfloss, don't be ridiculous) – beef, pork, chicken, shiitake, kelp, skipjack tuna flakes, a cheeky soft-boiled egg... The possibilities are virtually endless. Don't be shy with the soy sauce.

◆ Koi Ramen Bar; Brixton Market. Koi translates to 'in love' (the owners are *that* dedicated to ramen). But they're taking it slow, with a 12-hour simmered tonkotsu. [koiramenbar.co.uk](http://koiramenbar.co.uk)

◆ Pimp My Ramen; Greenwich Market. Is making noodle soup into a burger a step too far? The pulled pork ramen burger here may help you decide. [greenwichmarket.london.com](http://greenwichmarket.london.com)



VS

## PHO

### Vietnamese rice noodle broth

If ramen is a coquettish, unpredictable bundle of fun, pho is its reliable big brother. The list of pho ingredients are a bit more restrictive – usually beef or chicken, with beansprouts and herbs – but you always know where you stand, and that's face down, inhaling delicious, piping hot noodle soup.

◆ Banhmi11; Broadway Market. The beef pho at this Hackney mainstay is slow-simmered, with lashings of coriander. [banhmi11.com](http://banhmi11.com)

◆ Mo Pho; 10 Coulgate Street, SE4 2RW. The best pho this side of Hanoi, but it's worth trekking to Brockley for the name alone. [mopho-vietcafe.com](http://mopho-vietcafe.com)

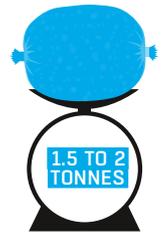


THE WINNER IS RAMEN

Pho is great, but ramen is just that little bit more exciting.

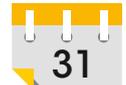
## STOMACH BAKE

Deeney's, maker of the legendary Macbeth sandwich (hot haggis, cheddar, caramelised onions and rocket), goes through 1.5 to 2 tonnes of haggis a year. There's a big surge in January for Burns night.



## BALLS OF STEEL

Italian-American street food stall Capish cooks up 20,000 meatballs every year.



20,000 MEATBALLS PER YEAR

## RACKING 'EM UP

London rib king the Rib Man once got through a tonne of ribs in a single day – that's 2,000 racks, which meant he stripped the meat from around 20,000.

1t of ribs.  
2,000 racks.  
20,000 bones.



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