

## Ha Noi Banh Mi

In Hanoi, banh mi is sold throughout the streets. A traditional Hanoi banh mi is very simple, usually with only a little aromatic butter, pâté, and slices of sausage, sprinkled with a little salt, pepper, and herbs. The special feature of Hanoi banh mi is its moderately thin crust; the outside is brittle, but the inside is soft, pliable, and very fragrant.

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Many bakeries have made a name for themselves with their own unique flavours, such as Bánh mì Pho Hue, Bánh mì Nguyen Sinh, Bánh mì Ba Dan, and Bánh mì Hàng Chuối. Bánh mì Ba Dan is one of the oldest shops and has been open since 1979. Bánh mì Hàng Chuối is more than 20 years old, and Bánh mì Nguyen Sinh has a distinct Western style with a secret, famous liver pâté. Bánh mì Pho Hue has been praised by the culinary expert Geoffrey Deetz for the crunchiness of its crust that soaks up the delicious taste of the meat and spices. Banh mi in the heart of Hanoi's old town is not only a dish, but part of the beautiful culinary culture of Vietnam.

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What ingredients are there in traditional Ha Noi banh mi?

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What do you like in your favourite banh mi?

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How old is Bánh mì Ba Dan?