

## Pho Vietnam

Pho is a traditional dish of the Vietnamese people and was rated as one of the world's 50 most delicious foods by CNN. Pho has become a must-eat dish for foreign tourists who visit Vietnam.

[www.englishtreasure.asia](http://www.englishtreasure.asia)

Although the taste of pho in each region is different, every Vietnamese person knows the sweetness of the bone broth, blended with flavours such as cinnamon, star anise, and cardamom. They know the taste of the noodles and the soft, succulent beef. Pho noodles are made from rice, and their texture is soft like rice. Pho is made by heating the noodles, arranging the slices of beef, and adding scallions, coriander, and finally hot broth, to produce an instant bowl of fragrant noodles to enjoy.

[youtube.com/EnglishTreasure](https://youtube.com/EnglishTreasure)

Pho is not only tasty, but also a source of national pride for Vietnam. The unique blends in the taste of a bowl of pho is a fascination for Vietnamese and foreigners alike.

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Who rated pho as one of the most delicious foods in the world?

What kind of broth is used to make pho?

What spices are used to flavour the broth?