

Discover the typical cuisine on the Southern New Year's tray

Tet cake, bitter melon soup, dried shrimp, egg meat and rice paper roll are traditional dishes of the Southern people on Tet holiday.

Unlike people in the North, Southern people are not sophisticated about how to decorate and display dishes and use natural materials mainly. This may stem from the fact that this land has been conceived as a gift, favorable weather for fruit, cattle, poultry or aquatic products to develop. Although there is no restraint on rituals, but the aged trays of the Southern people always ensure that there are some typical dishes such as tét, pork braised coconut water with eggs or snakehead fish with melon, miserable soup (bitter melon) stuffed with meat and cold dishes like lotus salad, dried tubers, sausages, vinegar soaked ears .

1. **Discover the typical cuisine on the tray of the Central New Year**
2. **Discover the typical cuisine on the Tet holiday tray**

In addition to the main dishes as above, desserts in the South are also characterized by fruit jams such as coconut jam, custard jam, jam me . and some other candies.

1. Tét cake



(Photo: Internet)

Southern people also have banh tet like people in the Central region, but there are a few differences such as sticky rice which can be mixed with tender coconut, black beans, cashew nuts;The kernel may be green beans with fat, banana, mixed, salted green beans . create different colors for the cake.In addition, the cake also has some types such as five-color tacos, tacos tacos in Phu Quoc, flattened tarts of Khmer or camel tart .

2. Through misery



(Photo: Internet)

Suffering through the Southern people means "passing suffering".Therefore, this is always a permanent dish on the yearly tray of every family in this land with the expectation of a better and more prosperous new year.However, instead of being finely chopped, bitter melon is often cleaned of the intestine, chopped into the meat and left the whole stew with bone water.

3. Dried shrimps



(Photo: Internet)

If you eat Saigon Tet but skip the dried shrimp, then you still have not felt the Tet in Saigon. This dish is very famous and very popular thanks to the passionate sweetness of the palanquin when eating, the sweet taste of shrimp meat or salty sweet, spicy sweetness of a little chutney when dots. A plate of dried shrimp with a layer of white sand sugar, sometimes adding a few slices of northern draft duck.

4. Meat stock eggs



(Photo: Internet)

Meat stock eggs or also called meat warehouse, meat stock duck is a traditional dish on the Lunar New Year of the South. This is a dish with quite simple processing, not picky about ingredients and can be eaten with white rice or melon.

5. Roll with pork



(Photo: Internet)

Rice paper roll with pork is also a familiar dish of Southern people on Tet holiday. Ingredients are a plate of boiled pork, served with raw vegetables, wet cakes, dotted rice cake with really spicy fish sauce.

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