

## Discover the typical cuisine on the Tet holiday tray

Discover the typical dishes on the Tet tray of the Northern people and give an idea for a full year of the year.

Tet has come very close and the year-end night is the moment one of us is looking forward. That is when the whole family gathered around the tray full and shared happiness after a year of hard work. And when the cozy atmosphere is no longer there, let's join us on a Tet holiday of 3 North - Central - South regions with a series of 3 articles to see what the culinary features of each region are. different

1. Discover the typical cuisine on the Southern New Year's tray
2. Discover the typical cuisine on the tray of the Central New Year



*Northern Tet holiday tray (Photo: Internet)*

In culinary culture, people in the North, especially Hanoi people, prefer the form so the Tet tray is quite a feat in preparation and presentation. Most dishes have eye-catching colors, refined and full of spice decoration, like drawing a four-season painting. And that is also the desire of each person for a new year of luck and prosperity.

Usually, Tet trays of the Northern people often have soup and food platters. The soup consists of 1 bowl of bamboo shoots, 1 bowl of vermicelli, 1 bowl of mushrooms and 1 bowl of ball soup. Pork, boiled chicken, silk rolls, cinnamon rolls are classified into 4 discs, representing four pillars, 4 seasons, 4 directions. Some families also display more cooked meat, kohlrabi, fried spring rolls, sautéed almond plates, frequency chicken, abalone . to increase the luxurious part, enough for the tray.

# 1. Pork rolls with bamboo shoots

1. You know how to cook delicious bamboo shoots in the right way on Tet holiday



*(Photo: Internet)*

The pork chop leg is one of the traditional dishes on Tet trays. For the dish to be rich, crispy yellow bamboo shoots, fresh and sweet soup, the processor must have skillful hands from choosing bamboo shoots, spring rolls, semi-processed . until the process of cooking, let the foot of the ripe pork roll not too well and add the seasoning.

## 2. Soup vermicelli



*(Photo: Internet)*

On Tet holiday, women often choose chicken cooked with vermicelli to create a delicious bowl of soup placed on a tray, just take advantage of chicken broth, just round. Cooked chicken vermicelli does not take as much preparation time as the bamboo pork leg, you simply need to use chicken gizzard, chicken or chicken bone broth, vermicelli, ear fungus, shiitake, dried onion, coriander, spices .

### **3. Soup growing mushrooms**



*(Photo: Internet)*

Raw materials for making mushrooms grow very simple with mushrooms, live rolls, kohlrabi, carrots, bone broth, salt, pepper, green onions, coriander, spices . Mushrooms growing with the aroma of mushrooms and the sweetness of broth is an indispensable dish on Tet holiday, and is also a quintessential trait of Trang An people.

#### **4. Watch ball drop**



*(Photo: Internet)*

Drop ball soup is one of the quite sophisticated Tet holidays, requiring elaborate processing and ingenuity of the housewife. To have a delicious ball drop, the ball must be soft, the water is rich and the taste is cool. This is also a typical dish on the Tet holiday of the old Hanoi people.

#### **5. Pork**



*(Photo: Internet)*

Pork is a popular dish on Tet holiday not only in the North. Depending on taste, pork can be processed into various dishes such as pickled pork, dried pork . served with various vegetables, rice paper .

## **6. Boiled chicken**

1. How to boil delicious and beautiful chicken, no crack



*(Photo: Internet)*

Boiled chicken is often displayed on the tray of offerings in the night of the year and the first days of the year. The pieces of yellow chicken are beautiful, beautiful, the skin is full of goodness that is supposed to bring good luck and a good start for each house.

## 7. Silk rolls



*(Photo: Internet)*

Silk rolls are also the choice of women when preparing trays. Currently, there are many people who make silk rolls at home to ensure hygiene, and can add some spices according to their preferences to increase the uniqueness of the dish on the New Year day.

## 8. Cinnamon rolls



*(Photo: Internet)*

Cinnamon rolls attractive by the yellow rudder extremely eye-catching and ecstatic aroma of cinnamon. It is for this reason that cinnamon rolls are also indispensable dish on the tray on Tet holiday.

## 9. banh chung

### 1. How to choose and preserve delicious cakes on Tet



*(Photo: Internet)*

In addition to the above dishes, banh chung is also an indispensable part. The banh chung is made from glutinous rice, green beans, and pork, making a square cake, green and served with pickled pickles, pickled onions, and making it more palatable.

You finished reading the article "**Discover the typical cuisine on the Tet holiday tray**" edited by the [TipsMake](#) team. We hope this article has provided you with many useful tech tips and tricks. You can search for similar articles on tips and guides. Thank you for reading and for following us regularly.