

VIETNAMESE SIZZLING CREPE / PANCAKE (BANH XEO)

Makes 8-10 pancakes

INGREDIENTS

Batter

- 1 packet Banh Xeo flour (12 oz)
- 1/2 teaspoon turmeric powder
- 80 grams rice flour
- 1 teaspoon refined sea salt
- 1/2 teaspoon MSG
- 1 can coconut milk (13.5 fl oz)
- 3 cups water
- 1 egg (beaten)
- 3-5 green onions (slice thinly)

Toppings

- 1 pound pork belly
- 15-20 whole shrimp (size 21-25; peel and devein)
- 2 teaspoons salt
- 1 teaspoon pork/chicken/mushroom stock powder(divided)
- 1 tablespoon vegetable oil
- 3 garlic (mince)
- 1 small shallot (mince)
- 1/3 cup dried split mung beans (wash until water runs clear and soak overnight)

Vegetables

- Lettuce
- Mint
- Fish Mint (Rau Diep Ca)
- Sorrel (Rau Chua)
- Vietnamese Balm (Kinh Gioi)
- Vietnamese Perilla (Tia To)
- 1 lb fresh bean sprouts
- 1 small yellow onion (slice thin)

Other Ingredients

- Vietnamese Fish sauce dipping sauce (Nuoc Mam Cham)
- Vietnamese Pickled daikon and carrot (Do Chua)

Equipment Needed

- Large nonstick skillet with lid (preferably two for faster cooking)

INSTRUCTIONS

1. In a large mixing bowl and using a large whisk, mix together flour, turmeric powder that came with the flour, additional turmeric powder, rice flour, sea salt, MSG, coconut milk, water and egg until completely dissolved. Add green onions and set aside to rest for at least one hour. The longer the batter rests, the crispier it will be when fried as flour expands.
2. Clean the pork and shrimp by vigorously rubbing them with salt. Rinse under cold running water and drain dry. Slice pork belly into thin pieces. Marinate shrimp and pork belly with stock powder (1/2 teaspoon each).
3. In a large skillet, heat vegetable oil on medium high. Add minced garlic and shallot and saute until fragrant. Add pork belly and panfry until evenly cook (about 7-10 minutes). Add shrimp into same pan with the

pork and lightly pan fry until no longer translucent (1-2 minutes).

Remove pork and shrimp from skillet and set aside.

4. Put the presoaked mung bean in microwave-safe bowl and fill with water to cover by 1 inch. Place in microwave uncovered and cook for 5 minutes until soft. Drain and set aside.
5. To make the pancake/crepes, coat a large non-stick skillet with a thin layer of vegetable oil. Ladle in about 1 cup of batter and immediately pick up pan and swirl batter around to cover the bottom and sides of skillet. Add a small amount of sliced onions, mung beans and bean sprouts, pork belly and two shrimp to one side of the pancakes. Cover skillet with lid and cook for 5 minutes on medium high. After 5 minutes, remove lid and allow the pancake to dry out and become crispy. Once you get the desired crispiness and pancake can be loosely shaken from the skillet, use a spatula to fold the pancake in half. Slide pancake onto a serving platter. Repeat with remaining batter and ingredients.
6. Serve pancakes with fresh vegetables and herbs, pickled daikon/carrots, and a side of Vietnamese fish sauce dipping sauce (Nuoc Mam Cham).