

# Bánh Xèo - Vietnamese Savory Crepes / Vietnamese Pancake

## Ingredients

Ingredients are written in English and Vietnamese.

### Ingredients for 10 Crepes

\* Crepes batter can be made the night before or at least 5-6 hours in advance.

- 2-1/4 cup warm water
- 3/4 cup coconut cream
- 2-1/4 cups rice flour = 270 gr
- 6 Tbsp corn-starch = 55 gr
- 1 tsp turmeric powder
- 1/4 tsp kosher salt
- 3 stalks of scallions, thinly sliced



\* Filling: Can be prepared the night before and keep in the fridge until it is ready to use.

1.1 lbs pork loin cut to thin slices, season with 2 Tbsp olive oil + 1/8 tsp pepper + 1/4 tsp kosher salt (Reduce the amount of salt if using table salt.)

1 lb large shrimp peeled, deveined = 22 shrimps, season with

1 Tbsp olive oil + 1/8 tsp pepper + 1/4 tsp kosher salt

(Reduce the amount of salt if using table salt.)

1 small onion, chopped

3 medium size shallots, chopped

\* Vegetable oil for frying the crepes

\* 10-12 oz bean sprouts

\* 2 heads leafy lettuce, washed.

\* All sorts of fresh herbs of your choices.

\* Click here for Vietnamese Dipping sauce & Carrot,

Daikon pickle [https://youtu.be/j\\_8lsVpyHOK](https://youtu.be/j_8lsVpyHOK)

\* 10 IN - 24 CM nonstick - skillet with lid.

\* For YouTube video tutorial please click into the link at the bottom of this page.

\* Preheat the skillet on medium high heat, when the pan is hot then add 1 tsp vegetable oil, 1 Tbsp chopped onion, few slices of meat and shrimp. Saute for 1 minute then pour in 1 ladle of batter (1/3 cup) into the center of the pan. Swirl the pan around to move the batter out as thin as you want. Put the lid on then drop the heat down to medium low. Cook the crepe for 3-4 mins, after that remove the lid add 1 tsp of oil around the edges of the crepe and cook for 2 more mins. Then add a small amount of the bean sprout then continue to cook for 1 more min. Gently fold the crepe in half, remove and serve it immediately. Wrap with lettuce, fresh herbs & Vietnamese dipping sauce.



\* To get the crispiness for this crepe you need to use good nonstick, heavy frying pan and to cook it on medium low heat. It may take 7-8 mins to cook each crepe.