

Bánh Xèo – Vietnamese Pancake Recipe

Michelle Thao Nguyen

Batter

- 1 14oz Bot Vinh Thuan (rice flour)
- 2-3 tsp turmeric
- 3.5 cup water
- 1 can coconut cream (14 oz / 400 ml)
- 1 tsp salt
- 1 bunch of green onion, chopped



Filling

- 1 lb shrimp without heads sized 45/50
- 1.5 lbs pork belly - thinly sliced (cooked or raw)
- 1 white onion - thinly sliced
- 2 lbs bean sprouts



Vegetables

- Lettuce
- Mustard greens
- Herbs

Dipping Fish Sauce

- 6 tbsp warm water
- 2 tbsp sugar
- 2 tbsp fish sauce
- 2 tsp fresh lime or lemon juice
- 1-2 tsp mince garlic and chilies



Instructions

To make batter, combine flour, turmeric, coconut cream, chopped green onions, salt and water in a bowl. Make sure it is mixed well.



Heat up pan and add oil. Add shrimps and pork belly, stir fry over high heat until shrimps start to turn pink.



Pour batter slowly to pan allowing it to fill evenly. Add bean sprouts and white onions.



Cover for few minutes. Remove lid and wait for the crepe to become crispy and crunchy.



Serve with lettuce, mustard green, herbs, and dipping fish sauce.

