

Vietnamese Crepes (Banh Xeo)

INGREDIENTS

FOR THE CREPE BATTER:

- ½ cup sugar
- 1 cup coconut milk
- 2 eggs
- ½ cup cold milk
- 500ml cold water
- ½ tbsp salt
- 1 ½ tbsp cornflour
- ½ tsp baking powder
- 250g rice flour
- 2 tbsp turmeric
- 5 spring onions, thinly sliced

FOR THE FILLING:

- 1 large onion, thinly sliced
- 500g mushroom medley (oyster mushrooms, portobello, and shitake)
- 500g bean sprouts, washed

FOR THE NUOC MAM CHUA (DIPPING SAUCE):

- 2 cloves of garlic
- 1 large chilli
- ¼ cup sugar
- ¼ cup hot water
- ¼ cup vinegar
- Juice of 1 lemon
- 4 tbsp fish sauce

INSTRUCTIONS

1. Dissolve the sugar in the coconut milk.
2. Crack the eggs into a large mixing bowl. Whisk just enough to bring together the eggs. Add in the cold milk, water, salt and coconut milk mixture.
3. Whisk in your dry ingredients until well combined. Add the spring onions and let the batter rest on the bench for half an hour before frying.
4. Meanwhile, prepare the filling. Thinly slice all your mushrooms.

TO FRY YOUR CREPES:

1. Brush your pan with a thin layer of oil, place it onto a medium heat.
2. Add a small handful of onions and mushrooms to the pan and fry until softened.
3. Put enough batter to thinly coat the bottom of the pan (on a 30cm pan it's generally $\frac{2}{3}$ cup). Swirl your pan to move the batter up and around the edges.
4. Place a small handful of bean sprouts into the middle of the crepe and put the lid on. After one minute, take the lid off.
5. When the edges of the crepe are golden brown, fold it in half and remove from the pan.
6. To keep the crepes crisp and warm whilst you finish cooking the other crepes, set your oven to 70C and pop them in the oven. Repeat until all the batter is finished. You can also keep the remaining batter in the fridge and make more the next day. Read the notes section if you do!

TO MAKE THE DIPPING SAUCE:

1. Crush the garlic and chilli in a pestle and mortar then add the sugar and pour over the hot water and vinegar.
2. Stir until dissolved. Add the lemon juice and fish sauce.
3. Taste and add more fish sauce if you like your dipping sauce more savoury or more lemon to make it sourer.