

# Dan Bing

## Ingredients

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- 1/2 c Flour
- 2 T Cornstarch
- 1 c Water
- 3 Eggs
- 1/4 t Salt
- 1/8 t White Pepper
- 2 ds Sesame Oil
- 3 Green Onions (chopped)
- 2 T Soy Sauce
- 1 t Rice Vinegar
- 1 clv Garlic (minced)
- 1 ds Chili Oil
- 1 T Vegetable Oil

## Instructions

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- 1.Mix the flour, cornstarch, and water together in a small bowl and let rest for 10 minutes.
- 2.Meanwhile, in a small bowl mix together soy sauce, rice vinegar, chili oil, dash of sesame oil and garlic. Set aside.
- 3.In a medium bowl mix together eggs, salt, white pepper, green onions and dash of sesame oil.
- 4.Heat 1 teaspoon oil into a nonstick pan on medium heat. When the pan is hot, add about a  $\hat{A}$ 1/2 cup of the batter to the pan, swirling as you do to coat the bottom. Cook the crepe for about 3-4 minutes, until the top has set. Flip the pancake over with the cooked side facing up.
- 5.Pour 1/3 of the egg onto the crepe and spread it with a spatula, keeping most of it on the crepe itself. Cook until the egg is just about set and

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then flip to the other side for about 10 seconds and slide off the plate onto a cutting board.

6. Roll the crepe with the egg side on the inside into a long, rectangular roll. Slice into sections. Place onto a plate. Repeat by making two more crepes in the same way and serve immediately with dipping sauce.