

# Vietnamese Sizzling Crepes

## Ingredients

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1 1/2 c Rice Flour	1/2 t Tumeric
3/4 c Water (plus 1/3 cup)	3/4 c Coconut Milk
2 T Vegetable Oil (plus 1/2 cup)	1/2 lb Pork Tenderloin (julienned)
1 lb Shrimp (peeled and deveined)	1/2 c Shallots (thinly sliced)
1 lb Bean Sprouts	1 clv Garlic (chopped)
1/8 t Chili Flakes	2 T Fish Sauce (plus 4 teaspoons)
1 T Lime Juice	2 T Sugar (plus 2 teaspoons)
4 t Soy Sauce	1 Carrot (shredded, plus 1
tablespoon)	1 Lettuce (leaves seperated)
1 Cucumber (julienned)	1 Cilantro Bunch
0 ds Salt	0 ds Ground Black Pepper

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1. In a large bowl combine rice flour, tumeric, 2 tablespoons oil, 3/4 cup water, and coconut milk and whisk until the batter is slightly bubbly. Let stand for 15-30 minutes.

2. Arrange lettuce, cilantro, 1 whole shredded carrot, and julienned cucumber on a platter.

3. In a small bowl place chopped garlic and chili flakes, then add fish sauce, 1/3 cup water, lime juice, sugar, and 2 tablespoons shredded carrots. Stir well until sugar dissolves, refrigerate until ready to use.

4. In 2 small bowls add pork into one and shrimp into the other. Then add 2 teaspoons soy sauce, 2 teaspoons fish sauce, 1 teaspoon sugar, and dash of salt and black pepper in each of the two bowls. Marinate for 15 minutes.

5. Heat 1 tablespoon oil in a 10-inch cast iron pan on medium high heat. Add sliced pork and shallots and quickly stir-fry until cooked. Transfer to a prep bowl. Next, add shrimp to the pan and similarly, stir-fry until shrimp are cooked. Transfer to another prep bowl. Clean the pan with a paper towel.

6. Heat 1 tablespoon of oil in the pan on medium high heat. Stir the batter well. Pour

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a ladle of batter into the pan while swirling the pan to distribute the batter across the pan “ creating a thin layer. As the sides of the crepes start sizzling, top crepes with meat, shrimp, shallots, and bean sprouts. Cover the pan for 1-2 minutes to steam the toppings. Remove lid and continue cooking on medium high heat until the crepe is crispy and golden. Fold the crepe in half and serve.

7.Continue preparing the rest of the crepes by following step 5 “ adding more oil to the pan for each crepe.

8.Serve crepes with the dipping sauce and lettuce, carrots, cucumber, and cilantro.