

# Bánh Xèo

Serves 6-8

## Batter

1¼ cups rice flour  
2 tbsp cornflour  
1 tsp turmeric powder  
¼ tsp salt  
2 spring onions, finely sliced  
400ml coconut cream  
¼ cup water

4 tsp oil  
200g minced pork  
16 raw prawns, peeled and cleaned  
2 cups bean shoots  
½ cup mung beans, cooked (optional)

2 carrots, peeled and finely shredded or julienned  
1 bunch Vietnamese mint  
1 bunch coriander, washed  
1 lime, cut into 6 wedges  
1 iceberg lettuce, core removed then cut into quarters

## Nuoc Nam Sauce

½ cup fish sauce  
½ cup caster sugar  
⅓ cup lime juice  
½ cup water  
⅓ cup lime juice  
2 large cloves garlic, finely chopped  
2 bullseye red chillies, finely chopped

## Method

1. Whisk batter ingredients together in a medium size bowl until smooth. Adjust consistency using water to achieve a smooth thin batter. Set aside for 1 hour or overnight if possible.
2. Prepare nuoc nam sauce; combine all ingredients in a jar and shake well. Set aside.
3. Heat 2 teaspoons oil in a 30cm non-stick frying pan over medium-high heat. Add 3 prawns and 50g pork mince. Cook for 2-3 minutes until pork is lightly browned. Add a ladle of batter to the pan, swirling to coat the base of the pan and returning any excess batter to the bowl.
4. Reduce heat to medium-low and place a lid over the pan. Allow the crepe to cook for 3-4 minutes then remove lid and continue to cook crepe for a further 2-3 minutes or until crispy and golden on the base. Scatter half the crepe with ¼ of the bean shoots, mung beans and carrot. Fold lid over crepe to enclose the filling, then slide onto a serving plate. Repeat with remaining batter and filling to make 4 crepes.
5. To serve, place a ¼ of the lettuce on each plate and top with fresh herbs. Serve with a small bowl of nuoc nam sauce and a wedge of lime. Serve immediately.