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Inspired Culinary Events. Passionately Crafted.

Bánh Xèo (“Sizzling Savory Crêpes”)

French inspired, this is a popular Southern Vietnamese street food, translated to mean "sizzling crêpes", because of the sound it makes as it cooks in the hot pan. Typically made with pork and shrimp but can be creatively modified with any fillings. These crêpes are eaten with fresh lettuce, herbs, and the Vietnamese nước chấm or dipping sauce.

Yield: 10-12 servings

Ingredients

Batter

- 1½ c. of rice flour (or 9 oz rice flour + 3 oz all-purpose wheat flour)
- 3 Tbsp cornstarch
- 2-3 tsp turmeric
- 1 can of coconut milk
- 3 c. water (or combo water + beer)
- 1 tsp salt
- 1 sprig green onion
- 1 Tbsp of vegetable oil

Filling

- 2 lbs large shrimp, peeled & deveined
- 1 lbs pork belly (can substitute with chicken, tofu, etc.)
- 1/2 c. dry mung beans (optional)
- Bean sprouts, root ends trimmed
- 2 sprigs green onion, thinly sliced (more if like)
- 1/2 c. of chopped cilantro (more if like)

Nước Chấm

- 1/3 c. fish sauce
- 1/3 c. white vinegar
- 1/3 c. sugar
- 1/3 c. fresh lime juice
- 1 c. water

Greens

- Boston or green leaf lettuce
- Assortment of herbs, e.g., mint, sweet basil.

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Method

1. In a medium bowl, whisk together batter ingredients (except green onion) until well mixed. Let rest for 30 minutes. Add green onion just before making crepes.
2. Made Nước Chấm by combining all ingredients. Set aside.
3. Steam or soak mung beans in hot water until soft.
4. Boil pork belly, then slice (if applicable). Or, cut chicken/tofu into thin portions.
5. Add oil to a non-stick skillet over medium high heat. Once pan is hot, add few pieces of shrimp, pork, tofu or chicken and season with salt and pepper. Cook all, turning to cook both sides. Once browned, pour in some batter and quickly tilt & rotate pan so batter is evenly spread. Add more batter if needed.
6. Add mung beans, bean sprouts, and cover with lid for 2-3 min or until bean sprouts are slightly cooked. Batter should also be slightly cooked and curling/crisping around the edges.
7. Remove the lid, lower heat to medium and wait for crepe to become crisp, brown. Fold in half, transfer to plate and serve immediately or wrap/warm in low heat oven.
8. Serve with greens and nước chấm.