



# BÁNH XÈO



## INGREDIENTS

### SERVES 6

- 1 ¼ cup rice flour
- 2 tbsp cornflour
- 1 egg
- 1 tsp turmeric
- 1 can coconut milk
- 1 cup water
- ½ tsp salt
- Olive oil for cooking

### SAUCE

- Juice of ½ lemon
- 1 ½ tbsp sesame oil
- 1 tbsp brown sugar
- 1 tbsp apple cider vinegar
- 1 tbsp soy/kecap manis
- 2 tsp grated ginger
- 1 garlic clove

### FILLING

- 1 carrot
- 2 spring onions
- ½ bunch coriander
- ½ bunch basil
- ½ bunch mint
- 100g beansprouts
- Silverbeet stems, finely sliced lengthways

## EQUIPMENT

- Mixing bowls
- Whisks
- Vegetable peeler
- Sharp knives
- Chopping boards

## INSTRUCTIONS

1. Start by making the batter for the pancakes. Place the rice flour, cornflour, egg and turmeric in a large bowl. Slowly add the coconut milk and water, whisking well to avoid any lumps.
2. To make the sauce, whisk together all the ingredients, and set aside.
3. Using a vegetable peeler, make thin peelings of the carrot. Slice the spring onions very thinly on an angle. Pick the herb leaves. Set all the prepared vegetables aside with the sprouts.
4. Heat up a frying pan to a medium heat. Add a tiny amount of oil.
5. Pour in the batter, a ladle-full at a time, swirling around to make a flat pancake. Once the underside is golden brown, flip the pancake to cook the other side. Remove from the pan and keep warm while you make the other pancakes.
6. When they are all cooked, place each pancake on a plate and pile vegetables and herbs over one half. Drizzle the vegetables with some sauce and fold the other half of the pancake over them. Spoon some more sauce on top. Repeat with the remaining pancakes and serve.



Recipe from Plenty by Yotam Ottolenghi

- Frying pan
- Ladle
- Spatula
- Serving dishes



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