

# YELLOW PANCAKE KIT

## BÁNH XÈO

**PREP. TIME:**

5 mins

**COOK TIME:**

10 mins

**MAKES:**

2 Banh Xeo

### WHAT'S IN THE KIT?

- 24hr Banh Xeo batter
- Protein (your choice of beef, chicken or vegetarian)
- Onion
- Fresh garnish and herbs
- Saigon Cook Nuoc Cham dressing.

### EQUIPMENT NEEDED

- Non-stick fry pan (for banh xeo). **A non-stick fry pan is essential for this recipe.**
- Chopping board and knife
- 1 large plate (to serve)



### STEP 1 - TIME TO PREP

#### ONION & BATTER

Thinly slice your onion and set aside. Add 1/4 cup of cold water to your batter and shake well.

#### PROTEIN

We have already prepared the protein for you. Put aside until ready to cook.

#### GARNISH

Wash all fresh garnish thoroughly and drain. Set aside beansprouts after washing.

**Herbs** - leave whole after washing.

**Mustard, wasabi greens** - leave whole after washing.



### STEP 2 - LET'S GET COOKING

On a medium heat, add onions and protein to a non-stick pan that is 8 inches in diameter. Sauté for 1 minute until the prawns turn slightly orange (step 1). **As you add the ingredients to your pan, separate them down an invisible line (step 1) at the center of your pan. This will make it easier to fold in half later.**

See steps 1-4 below for guidance.

invisible line



STEP 1



STEP 2



STEP 3



STEP 4

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**SERVES:**

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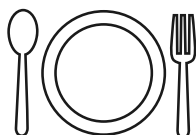
### STEP 2 CONTINUED - LET'S FINISH COOKING

On a high heat, rub a little cooking oil all over pan and pour in some batter and quickly tilt & rotate the pan in a circular motion so the batter is evenly (and thinly) spread (step 3). You should use a little less than 1/4 cup of batter each time.

Add in 1 teaspoon of the mung bean and a small handful of bean sprouts. Cover with a lid for 1 minute.

Remove the lid, lower heat to low/medium, rub 1 TBSP around the outer edges of the pancake until brown & crispy.

Fold the banh xeo in half and slide it onto a plate. Repeat the process until your batter is finished.



### STEP 3 - SERVE AND ENJOY

Banh Xeo is traditionally eaten with fresh herbs and mustard leaves and dipped in Vietnamese dipping sauce. Use a large lettuce leaf like rice paper. Fill it with a small piece of banh xeo and some herbs and roll it like a spring roll. Enjoy!



### TIPS ON HOW TO MAKE THE PERFECT BANH XEO

1. **Use a nonstick pan** - This is absolutely essential. A nonstick pan ensures your banh xeo doesn't stick to the pan, making it easier to fold in half.
2. **Separate your filling down the middle of the pan** - Make sure to separate your filling down an invisible line in the pan. This makes it easier for you to fold your banh xeo.
3. **Don't get discouraged** if you are unable to make the perfect banh xeo the first couple of times. I messed up my first batch before I made these, and they definitely did not turn out perfect. This dish is not about perfection; it's about creating something yummy that you can share with your friends and family.