



Pancakes are a seemingly ubiquitous staple around the world – but of course everywhere they’re done differently. Karma Song Hoai Chef Le Thanh Tuan returns with his final recipe – and this is one pancake that you definitely will want to try once you’ve seen the ingredients!

BÁNH XÈO (VIETNAMESE PANCAKE)

Ingredients

- 3 tablespoons rice flour
- 100 ml water
- 1 teaspoons turmeric powder
- 1 egg
- 100 gram shrimp
- 100 gram pork belly
- 100 ml cooking oil
- 100 gram bean sprouts
- 200 gram mix salad
- 50 ml fish sauce
- 1 pcs chili
- 50 gram garlic
- 1 pcs lemon
- Rice paper - optional

Preparation

Add water to rice flour and slowly stir, continue to mix turmeric and eggs.

Add the oil to the pan, add the prawns and meat to the aromatic mixture, then stir in the flour. Continue to add the bean sprouts and cook on low heat until golden brown.

Making fish sauce : Put the fish sauce into the bowl, add 2 tbs of water, add the chili and minced garlic and squeeze the lemon juice.

When enjoy, can use rice paper for roll pancake with vegetable, cucumber.

ENJOY