



Vietnamese crispy pancake (Banh Xeo)

Ingredients

200g rice flour
1 teaspoon ground turmeric
1 teaspoon castor sugar
½ teaspoon sea salt
1 x 400ml can coconut cream
125ml soda water
8 spring onions, white part very finely chopped, dark green part thinly sliced
3 x 250g chicken breast fillets
3 teaspoons vegetable or coconut oil
2 handfuls bean shoots
2 Lebanese cucumbers cut into thin long batons
2 long red chilies thinly sliced
150g pickled carrot and daikon
½ bunch of coriander, Vietnamese mint, Thai basil and mint

NUOC CHAM

1 red chili chopped
1 small garlic clove finely chopped
80ml fish sauce
70g caster sugar
1 tablespoon lime juice
1 tablespoon lemon juice

Method

- Combine the rice flour, turmeric, sugar and salt in a large bowl. Whisk in the coconut cream then stir through the soda water and the white part of the spring onions until combined. Place the batter in the fridge for 30 minutes to thicken slightly.
- Preheat the oven to 180°C/160°C fan-forced.
- Bring a large saucepan of water to the boil. Add the chicken and bring the water back to the boil. Cover with a tight-fitting lid then remove from the heat and set aside for 11 minutes or until poached through. Transfer the chicken to a plate and cover loosely with foil. Rest for at least 10 minutes then shred the chicken.
- To make the nuoc cham, place the chili and garlic in a mortar and pound with a pestle to form a paste. Transfer the paste to a small bowl. Add the remaining ingredients and two tablespoons of water and stir until sugar has dissolved. (Season with more fish sauce or lime juice to taste and set aside.)
- To make the pancakes, swirl ½ teaspoon of the oil around the base over 28 cm frying pan and heat until the pan is super-hot. Don't be tempted to add more oil otherwise the batter won't adhere to the side of the pan and crisp up. Wipe out at any excess oil.
- Working quickly, place one ladleful of batter in the pan and swirl the pan so the batter goes a little way up the side (the edge of the pancake will be thinner than the middle). Cook for about 3 minutes then use a spatula to work around the edge and slide the pancake gently onto a baking tray, taking care not to break it. Place in the oven to keep warm and repeat with the remaining oil and batter. If you feel like a pro get two pans happening at once.
- Arrange the chicken, dark green part of the spring onion, bean shoots, cucumber, chili, pickled carrot daikon and herbs on a serving platter. Serve with the pancakes for everyone to fill themselves and enjoy with the nuoc cham.