



Just Recipes.

Vegetarian Vietnamese Pancakes

Ingredients

Serves 4-5

1 1/3 cups [330 ml]	rice or pastry flour
1	egg
1/2 tsp [2.5 ml]	salt
1 tsp [5 ml]	turmeric
1 3/4 cups [430 ml]	canned coconut milk
	vegetable oil

For the sauce

2 1/2 tbsp [38 ml]	lime juice
1 1/2 tbsp [23 ml]	toasted sesame oil
1 tbsp [15 ml]	brown sugar
1 tbsp [15 ml]	rice wine vinegar
1 tbsp [15 ml]	sweet soy sauce (<i>kecap manis</i>)
2 tsp [10 ml]	grated fresh ginger
1	fresh red Thai chile, finely chopped
1/2 tsp [2.5 ml]	salt

For the filling

1	large carrot, julienned	1 cup [250 ml]	snow peas, sliced thinly on the diagonal
1/2	daikon radish, julienned	1/2 cup [125 ml]	loosely packed Thai basil leaves
4	green onions, sliced	1/4 cup [60 ml]	loosely packed mint leaves
1	fresh red Thai chile, finely chopped	1 cup [250 ml]	bean sprouts, thoroughly washed
		1 cup [250 ml]	enoki mushrooms

Method

Whisk the rice (or pastry) flour, salt and turmeric in a large bowl. In a separate bowl, whisk the egg with the coconut milk. Slowly add the coconut milk mixture to the dry ingredients, whisking well to avoid lumps. You want to get a thinnish pancake batter with the consistency of light cream. Add more coconut milk or water to get there, if necessary. Set aside to rest.

To make the sauce: whisk together all the ingredients, adjusting the amount of chile to your liking. Reserve.
To make the filling: Delicately mix all the ingredients together in a large bowl. Reserve.

When ready to make the pancakes, heat a large nonstick frying pan (about 9" [23 cm] in diameter) on medium heat. Add a little bit of vegetable oil. Pour in about one-quarter of the batter and swirl around to coat the bottom of the pan. Once the underside is golden brown, turn the pancake over and cook the other side. Remove from the pan and keep warm while you make the other pancakes.

To serve, place a warm pancake on each serving plate and pile vegetables and herbs over one half of it. Drizzle the vegetables with some sauce and fold one half of it. Spoon more sauce on top and serve, with any remaining sauce on the side.

Note: If desired, add a protein, such as sauteed shrimp or tofu, or grilled chicken, to the vegetable filling.

