



Vietnamese Crepes
with Chef Annie Elmore
Pork and Shrimp Filling
Mushroom Filling
Crepe Batter
Pickled Daikon and Carrots
Nuoc Cham

Ingredient List:

- 255 grams [Rice flour](#), not mochiko or glutenous rice flour
- 85 grams all-purpose flour
- 1 tablespoon turmeric powder
- 14 ounces [Coconut cream](#), if not available use coconut milk
- 3 sprigs green onions, thinly sliced white and green parts
- ½ cup canola oil
- 1-pound shrimp, headless size 45/50 or 60/70, peeled and deveined
- 1.5 pounds pork belly or pork butt, thinly sliced
- 2 medium yellow onions
- 5 teaspoons garlic, minced
- 2 + tablespoons fish sauce
- 1.5-pound bean sprouts
- ¼ cup Shaoxing wine or sake
- 2 tablespoons soy sauce
- 1 teaspoon mirin or ½ teaspoon sugar
- 1-pound shiitake mushrooms
- 2 tablespoons white distilled vinegar
- ¼ cup plus 2 tablespoons sugar
- 1 cup carrots, peeled and cut into matchsticks
- 1 cup daikon, peeled and cut into matchsticks
- 1 head green/red leaf lettuces, cored and washed
- 1 english cucumber
- 10 mint sprigs
- 5 thai basil sprigs
- 1 bunch cilantro
- ¼ cup lime juice
- 1 teaspoon sambal
- Salt and pepper to taste

Equipment:

- Non-stick sauté pan with lid
- Rubber spatula
- Measuring cups
- Measuring spoons
- Chef knife
- Large mixing bowl
- Medium mixing bowl
- Small mixing bowl
- Whisk