



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

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

Ingredients:

- 1 cup rice flour, not mochiko or glutenous rice flour
- 1/2 cup cornstarch
- Salt and pepper
- 1.5 teaspoons turmeric powder
- 1/4 cup coconut milk, full fat not light
- 3 sprigs green onions, thinly sliced white and green parts
- 3 cups canola or neutral oil for cooking
- 1/2 pound shrimp, headless size 45/50 or 60/70, peeled and deveined
- 1 pound pork belly or pork butt, thinly sliced 1/8" thick bite size pieces
- 2 medium yellow onion, thinly sliced, divided
- 5 teaspoons minced garlic, divided
- 1 pound bean sprouts
- 1/4 cup shaoxing wine or sake
- 2 tablespoons soy sauce
- 1 teaspoon mirin or 1/2 teaspoon sugar
- 1/2 pound shiitake, stems removed, sliced 1/4" thick
- 6 oz fried tofu, sliced 1/4" thick bite size pieces
- 1 head green/red leaf lettuces, cored and washed
- 1 English cucumber, thinly sliced into rings
- 10 mint sprigs
- 5 Thai basil sprigs
- 1 bunch cilantro

- Optional: tía tô also known as Vietnamese perilla
- ¼ cup white distilled vinegar
- 1 cup carrots, peeled and cut into matchsticks
- 1 cup daikon, peeled and cut into matchsticks
- ¼ cup lime juice
- ½ cup fish sauce, divided
- 1 teaspoon sambal (garlic chili sauce)