



# Bánh Xèo (Vietnamese Sizzling Pancakes / Crêpes)

Here's a time tested recipe from Mom herself!  
Nothing like the satisfying crunch of these sizzling crepes, wrapped in veggies and dipped in perfectly balanced fish sauce.

BY: Hungry Huy

PREP: 10 MINS COOK: 40 MINS RESTING: 3 HRS

TOTAL: 3 HRS 50 MINS

SERVINGS: 3 crêpes

## INGREDIENTS

### BATTER

- 63.75 g (0.44 c) [rice flour](#)
- 21.25 g (0.17 c) all-purpose flour
- 0.5-0.75 tsp turmeric
- 7 fl oz (0.88 c) water
- 3.5 fl oz (99.22 ml) [coconut cream](#) if unavailable, use coconut milk
- 0.25 tsp salt
- 0.25 sprig green onions chopped about 1/2" long

### FILLING

- 0.25 lb (113.25 g) shrimp, heads removed and deveined size 45/50 or 60/70
- 0.38 lb (170.1 g) pork belly
- 0.25 medium yellow onion thinly sliced
- 0.38 lb (170.1 g) bean sprouts
- 0.13 c dry mung beans optional

#### **VEGETABLES**

- 0.25 head mustard greens *caï xanh*
- 0.25 bunch mint
- 0.25 bunch cilantro
- 0.25 bunch Vietnamese perilla (*tía tô*) optional

#### **DIPPING SAUCE**

- [Vietnamese prepared dipping sauce](#)

### **INSTRUCTIONS**

#### **PREPARE BATTER**

1. Combine all batter ingredients except scallions in a large bowl for at least 3 hours, or overnight. Add scallions only right before making the crêpes.

#### **PREPARE FILLINGS**

1. Steam or soak mung beans in water until soft.
2. Boil pork until cooked through and soft, then slice thinly.
3. Remove shrimp heads and [devein shrimp](#) if desired.
4. Wash bean sprouts and veggies.

#### **MAKING BÁNH XÈO - EACH CRÊPE TAKES ABOUT 8-10 MINUTES**

1. On medium-high heat add 1-2 teaspoons of oil and some onions
2. Immediately add a few pieces of pork and shrimp. Sauté, lightly mixing until very lightly browned and fragrant.

3. Pour in some batter and quickly tilt & rotate the pan so the batter is evenly spread. Add more batter if it wasn't enough to cover the pan. There should only be a thin layer of batter that almost flakes off at the pan edges where it's thinner. If your batter doesn't do that and is too thick, add a few tbsp water to the batter and mix to thin it out.
4. Lower the heat to medium. Add some mung beans, bean sprouts, and cover with a lid for about 3 minutes, or until bean sprouts are slightly cooked. The batter should also be slightly cooked and transparent around the edges. This step cooks the top side of the ingredients and batter while it steams since we won't be flipping the crepe.
5. Remove the lid, lower heat to medium-low and wait for the crêpe to become crisp. This takes about 5-7 minutes. This step lets the ingredients fully cook through, including the batter. It also lets steam escape so the batter can crisp up. Brush on a little oil around the edges if you're not seeing or hearing enough batter to pan contact. Fold in half, transfer to a plate and serve immediately. For batter troubleshooting please see the troubleshooting section in the post above.

## **NUTRITION FACTS**

**Serving:** 0g | **Calories:** 588kcal | **Carbohydrates:** 34g | **Protein:** 20g | **Fat:** 42g |  
**Saturated Fat:** 21g | **Cholesterol:** 136mg | **Sodium:** 580mg | **Potassium:**  
452mg | **Fiber:** 4g | **Sugar:** 3g | **Vitamin A:** 93IU | **Vitamin C:** 9mg | **Calcium:**  
85mg | **Iron:** 3mg

Course: Dinner, Lunch, Main Course      Cuisine: Vietnamese

Keyword: banh xeo, pork, shrimp, Vietnamese crepes



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