

# SORGHUM BANH XÉO CREPES

Banh Xéo is a crispy hot Vietnamese crepe. Xéo is the sizzling sound the batter makes as it cooks in the hot skillet. Traditionally, the fillings are cooked in the batter, the crispy crepe folded and served without utensils to be eaten out-of-hand.

*by Corporate Chef Kurt Kwaitkowski*

**Featured Food:** Sorghum

**Yield:** Yield: 12 crepes

## Ingredients

2 c. sorghum flour	¾ c. coconut milk
¼ t. turmeric	6 eggs
3 scallions, thinly sliced	Vegetable oil for cooking
¼ t. salt, more to taste	Fillings such as slices of cooked pork, shrimp, thinly sliced onion, bean sprouts, cooked mung beans, or other cooked vegetables.
1-½ c. water	Sweet and sour sauce or Vietnamese dipping sauce for serving.

## Preparation

Mix sorghum flour, turmeric, scallions, and salt in large bowl; set aside. Combine water, coconut milk, and eggs in a medium bowl; mix well. Pour water ingredients into the dry flour mixture. Whisk to combine. Set aside to rest for a half-hour, preferably overnight in the refrigerator.

Heat a skillet over medium heat; swirl a generous teaspoon of oil in the skillet, then add about 1/2 cup of batter to the skillet, starting from outside working towards middle. Swirl pan around to form thin crepe. Let cook over medium heat for 3 - 4 minutes. Cover pan and cook for additional 2 minutes. Remove from pan serve immediately.

If using fillings, add small amount to the pan before pouring in the crepe batter, cooking the pork, shrimp, and/or onion in hot oil in skillet. Other ingredients that need only to be warmed can be added just prior to pouring in the batter. Rather than cooking in the crepe, fillings may be cooked separately then rolled in the crepe before serving. Serve with sauce for dipping.