

## Bánh Xèo with Nuoc Cham



**eikon® e2s**

**02:00**

This recipe is available for:

• eikon® e2s HP (2000W)

Accessories:

PROFILE

- 275 °C
- Chilled 4°C
- 1 Portion
- From Raw

Stage 1

- 01:15
- 100 %
- 40 %

Stage 2

Flip crepe and add filling

- 00:45
- 75 %
- 60 %

RECIPE

### Ingredients

- 0.95 cup Hot Water
- 0.47 cup Sugar
- 0.47 cup Lime Juice freshly squeezed
- 0.28 cup Vietnamese Fish Sauce
- 2 pcs Garlic gloves minced
- 1 pcs Red Chilli chopped
- 59.15 ml Banh Xeo (Vietnamese rice-pancake) batter
- 1 tsp Scallion chopped small
- 1 each Pan Spray good quality
- 3 pcs Shrimp without head, sized 31-35
- 28.35 g Pork Belly preroasted, thinly sliced
- 1 tbs Onion thinly sliced
- 2 tbs Bean Sprouts
- 1 tbs Carrot shredded
- 1 tbs Daikon Radish shredded
- 1 tbs Mustard Greens
- 1 tsp Mint thinly sliced
- 1 tsp Cilantro thinly sliced
- 1 tsp Lime Juice freshly squeezed
- 3 slice Cucumber
- 1 pcs Lime Wedge

### 1. Food Preparation

To make the Nuoc Cham dipping sauce: In a small bowl, whisk together water and sugar until sugar dissolves. Add in lime juice, fish sauce, garlic and chilli and stir to combine. Store in an airtight container in the refrigerator for at least 3 hours. Prepare the pancake batter as listed on the packaging and let it rest for at least 3 hours. Prepare the filling for the pancakes by mixing the shrimps, pork, onion, bean sprouts, carrot and daikon. The concept is a thin and light crepe, that crisps up in the Merrychef and provides the carrier for the filling items. Spray a good amount of the pan spray to coat the bowl. Place the pancake batter into the bowl and sprinkle the scallions above.

### 2. Cooking Instruction

Cook as per oven profile. After Step 1 flip the crepe in the bowl and add the filling mixture.

### 3. Food Serving Instruction

Remove the cooked food from bowl to your plate. Fill with the mustard greens and herbs and sprinkle the fresh lime juice all over. Close the crepe into a half round. Serve with a small ramekin of nuoc cham dipping sauce, cucumber slices and lime wedge.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.