

Spring Onion Pancakes with Hoisin Vegetables

Rice Noodle Sticks

Gluten Free

INGREDIENTS

Spring Onion Pancakes:

2 cups plain flour
½ cup cornflour
6 eggs
1.5 cups milk
1.5 cups water
60g butter melted
6-8 spring onions, finely chopped

Vietnamese Mint & add last when making Pancakes.

Filling:

- 10 6 eggs, whisked together
2 4 carrots grated
2 celery in thin strips, julienne
6 spring onions in thin strips, julienne
1.5 cucumber thinly sliced, julienne
250g vermicelli noodles
½ cup dried shallots
½ cup hoisin sauce

+ lettuce thinly
sliced

METHOD

1. Place the flour, cornflour, eggs, milk, water and butter into a food mixer and process for 15-20 seconds, or until combined and smooth. Pour the batter into a jug and set aside in fridge for 15-20 minutes.
2. Heat a crepe pan or no stick frying pan and

brush with melted butter or oil.

3. Pour about $\frac{1}{4}$ cup of batter into pan to quickly swirl and cover base- quickly pour excess back into jug.
4. Immediately sprinkle chopped spring onion. Cook for about 30 seconds, then turn the pancake over and cook the other side. Transfer to plate and cover with tea towel to warm as cooking whole batch.
5. For the filling, in another hot pan with little bit of oil or butter, pour in whisked eggs in and cook an omelette- 1 minute both sides. Set aside to cool before cutting into very thin strips.
6. Place vermicelli noodles in large bowl and cover with hot water- leave for 5 minutes or until soft. When soft, drain and leave.
7. Place a pancake, spring onion side up, on a board. Fold under the top $\frac{1}{3}$ of the pancake. Spread lightly hoisin sauce onto the remaining $\frac{2}{3}$ of pancake. Arrange a small handful of noodles in centre of pancake, arrange vegetables and thin strip of egg decoratively over the top folded section of pancake. Fold in the base and side to make a firm parcel.
8. Repeat with remaining pancakes.