

Vietnamese Turmeric Pancakes

Ingredients

- 2 cups of rice flour
- 2 cups of water
- 2 cups of coconut milk
- 1/2 teaspoon of salt
- 2 teaspoons of ground turmeric
- 2 spring onions thinly sliced

Dipping sauce

- 12 tablespoons of warm water
- 4 tablespoons of sugar
- 2 tablespoons of lime juice
- 2 tablespoons of rice wine vinegar
- 1/4 red chilli finely chopped, no seeds

Filling

- Handful of bean sprouts
- 3 spring onions sliced
- Handful of lettuce leaves
- Handful of mint and coriander
- 2 large brown onions

Method

1. Mix all pancake ingredients together until smooth.
2. Let the mix stand for 30 minutes
3. Prepare your dipping sauce by mixing all ingredients together and then place in 2 small bowls.

Fillings

1. Wash and dry all lettuces and herbs, place on a large platter with bean shoots.

oil, cook until lightly brown. Set aside.

Pancakes

1. Add a dash of oil to your pan, once hot add enough batter for each person to have a small pikelet. Cook on one side until bubbles form and pikelet is lightly browned, then flip. Now cook on other side then remove onto a clear platter and sprinkle the topping on each pikelet.
2. Continue with your remaining batter until all cooked and crispy, then top with rest of the filling.
3. Serve a pikelet onto each persons plate and put your dipping sauces onto each table.
4. Enjoy