Vietnamese Sizzling Crêpes

NIBBLEDISH CONTRIBUTOR

Ingredients

Crêpe batter: - 1 bag of crêpe mix (Vietnamese Golden Bells) - 3 cups cold water - 1 can unsweetened coconut milk (Chaokoh) - 5 scallions, thinly sliced on bias Crêpe filling: - 4 tbsp olive oil - 4 shallots, thinly sliced - 12 shrimps, peeled & halved lengthwise - 4 oz Vietnamese lean pork sausage, julienned - 6 buttons mushrooms, sliced - fine sea salt and freshly cracked black pepper to taste Dressing: - 1 cup water - 4 tbsp sugar - 2 Persian lime, juiced - 4 big garlic cloves, finely chopped - 4 bird’s eye chili peppers, finely chopped - 4 tbsp Vietnamese fish sauce Salad: - 1 head romaine lettuce, shredded - 1 small European seedless cucumber, julienned - handful of mint - handful of cilantro - handful of shallot crisps

Instructions

Pour crêpe mix along with coconut milk, water and scallions into a bowl and stir well. Set aside. Place a skillet on high heat and drizzle with oil. Throw in shallots and toss until fragrant. Add mushrooms and sauté for a minute and then add shrimp and pork sausage. Season with salt and pepper. Set aside. For the dressing, bring water to a boil and dissolve sugar. When sugar is dissolved completely, pour this simple syrup into a small bowl to cool. Once cool, add the lime juice, garlic, chili peppers and fish sauce and stir together. To make the crêpe, heat up a large non-stick pan with a drizzle of olive oil. When oil is hot enough, ladle in the batter and swirl pan to make a thin layer. When the edges of the crêpe pulls away from the pan and the bottom turns a golden brown, place a heaping spoon of filling close to center and fold the crêpe over to make a half circle. Let it finish cooking for another minute or so and transfer to plate. Serve immediately with a sprinkle of shallot crisps and side of salad and dressing.