

Vegan Vietnamese Crepes

These are fabulous. Make the sauce according to your taste when you add the chili paste.

- 1 / 2 cup jasmine rice soaked overnight in water
- 1 / 2 cup dried mung beans, soaked overnight in water
- 1 / 4 cup coconut milk
- 1 TBS sliced green onion
- 1 / 4 tsp ground turmeric
- 2 tsp Ener-G Egg Replacer
- 8 tsp vegetable oil
- 2 cups oyster and white button mushrooms, sliced
- 8 oz. firm tofu, drained and cut into thin slices
- 2 cups bean sprouts
- 2 cups fresh basil, mint and cilantro for garnish

Rinse and drain the soaked rice. Blend in a blender with 1 cup water until smooth. Transfer to a large bowl.

Rinse and drain mung beans, and blend in a blender with 1 / 2 cup water until no lumps remain. Stir mung bean mixture into the bowl with the rice mixture. Add coconut milk, turmeric and egg replacer. Stir to combine.

Heat 1 tsp oil in a skillet over medium-high heat. Add 1 / 4 cup mushrooms and several slices of tofu and stir-fry briefly. Ladle in just enough batter to cover the mushrooms and tofu, swirling it to coat bottom. Reduce heat to medium low and cook about 5 minutes, until bottom is crispy. Place 1 / 4 cup of bean sprouts over one side of the pancake, then fold it over into a half moon. Cook 1 – 2 minutes more per side.

Repeat with remaining ingredients to make 8 pancakes.

Top with fresh herbs and serve with dipping sauce.

Dipping Sauce Recipe:

- 1 TBS lime juice
- 1 TBS fine sugar (I used Palm Sugar dissolved in a spoon of hot water.)
- 1 1 / 2 TBS fish sauce (not vegan) or light soy sauce

1 tsp chili garlic paste

Combine in a bowl and mix well.