

Vietnamese Steamed Rice Rolls (Banh Cuon)

Serves 4-5

Makes 18-20 10-inch rice rolls

INGREDIENTS

Pork Filling

- 1/2 lb ground pork
- 1/2 teaspoon chicken or mushroom bouillon stock powder
- 1/2 teaspoon sea salt
- 1/2 teaspoon granulated white sugar
- 1/4 teaspoon ground black pepper
- 2 tablespoons vegetable oil
- 3 cloves garlic (peel and mince)
- 1 small onion (peel and dice)
- 1/2 cup dried wood ear mushroom (soak in warm water for 30 minutes, drain, rinse thoroughly then mince)

Premix Flour

- 1 12-oz package banh cuon flour mix
- 4-1/2 cups water
- 1 tablespoon vegetable oil

Toppings

- Bean sprouts (steam or blanch)
- Vietnamese sausage (Chả Lụa)
- English cucumbers (semi-peel then julienne)
- Fried shallots
- Scallion oil
- Vietnamese fish sauce dipping sauce (Nước Mắm Chấm)

Equipment Needed

- 10-inch nonstick frying pan with lid

INSTRUCTIONS

1. For the pork filling: In a medium-size bowl, combine ground pork with pork/chicken stock powder, salt, sugar, onions, garlic, and wood ear mushroom.
2. In a medium-size skillet, heat vegetable oil (2 tablespoons) on medium-high. Add ground pork mixture and break up the chunks of ground pork with a wooden spoon. Continue cooking until pork is cooked all the way through (about 5-8 minutes). Once fully cooked, transfer to a bowl and set aside.
3. For the batter: Add premix flour, water and oil in a medium-size bowl. Whisk until dissolved.
4. Make the rolls: In a 10-inch non-stick pan with a lid, add vegetable oil (1 tablespoon) and rub oil into the pan with a towel. Heat oil on medium-high. Pour about 1/3 cup batter. Swirl the batter around in the pan until it's no longer runny. Cover with a lid and let it steam for about one minute. Once cooked, flip the crepe onto an oiled plate. Add about 1 tablespoon pork mixture then roll it up. No need to be pretty here. Repeat until all batter and fillings are gone. Serve with cucumbers, bean sprouts, Vietnamese pork sausage, fried shallots, and Vietnamese fish sauce dipping sauce (Nước Mắm Chấm) on the side.