



Thai-Style Pancakes

Servings: 3

Prep Time: 20min

Cook Time: 20min

Ingredients

COCONUT PANCAKES

- 250 ml cake flour (120 g)
- 2 ml salt
- 15 ml canola or sunflower oil
- 250 ml coconut milk
- 1 large egg
- 25 ml water

FILLING

- 25 ml green curry paste
- ¼ each yellow, green & red pepper, slivered thinly
- 150 ml coconut milk
- ½ can whole kernel corn, drained well
- 3 chicken breast fillets, cut into strips
- dash fish sauce - optional
- ½ bunch fresh coriander
- salt and pepper to taste

Directions

1. Using a whisk, beat the pancake ingredients together in a 1.5 white porcelain mixing bowl, and set aside for 30 minutes.
2. Meanwhile, prepare the filling by stir-frying the curry paste and the pepper strips together over high heat and then adding the remaining ingredients. Simmer briskly, uncovered, for 10 minutes.
3. In this time, cook 6 pancakes in a non-stick SPAR Good Living frying pan. Lift them from the pan using a long egg lifter.
4. Fill and roll up each pancake. Serve immediately.