

# JIAN BING (EGG PANCAKE)



PREP TIME  
10 MIN



COOK TIME  
10 MIN



MAKES  
2

## INGREDIENTS

1/2 cup of flour (plain)  
2/3 cup of cold water  
pinch of salt  
1 spring/green onion  
small bunch of cilantro  
cooking spray  
2 tsp sweet bean paste\*  
chilli sauce with garlic\*\* (optional)

Optional fillings:  
Crispy chips (like tortilla chips)  
Shredded lettuce  
Fried chicken pieces

\*Alternative: ketchup or mayo  
(YES, they use these in China too!)

\*\*Alternative: sriracha or any kind  
of hot sauce

- 1 Chop the spring onion and cilantro.
- 2 Mix the flour with a pinch of salt and 2/3 cup of cold water, keep mixing until it becomes flour paste.
- 3 Heat up a large frying pan over strong heat. When the pan is hot, turn to low-mid heat. Spray a thin layer of cooking oil on the bottom of the pan.  
  
Place a ladle of flour paste in the center of the pan, then use a spatula to lightly spread the paste until it evenly and thinly covers the pan. Cook for about 20 seconds. Crack an egg directly over the crepe, then gently mix and spread the egg with the spatula to cover the crepe evenly.
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- 5 Sprinkle some spring onion and cilantro on the top of the crepe. Cook for about 15 seconds, then flip over and cook the other side for another 10 seconds.  
  
Brush 1 tsp of sweet bean paste and 1 tsp of chilli garlic sauce over the surface of the crepe. Put your lettuce, crispy chips, fried chicken, or any other toppings you want right in the center of the crepe, then fold the two sides over the middle like a burrito. Lightly break the middle with spatula, and fold the whole wrap in half.
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