

# Dan Bing

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		crepe
1/2	cup	flour
2	tablespoons	cornstarch
1	cup	water
		egg
3		eggs
1/2	teaspoon	salt
1/4	teaspoon	white pepper
1	dash	sesame oil
3		green onion - chopped
		sauce
2	tablespoons	soy sauce
1/4	teaspoon	crushed garlic

Mix flour, cornstarch and water together in a bowl and let rest for 10 minutes.

For each crepe, beat 1 egg with a tablespoon of scallions, a dash of sesame oil, and a pinch of salt and white pepper.

Heat a lightly oiled nonstick pan over medium heat. When hot, add about 1/2 cup of batter to the pan, swirling to coat bottom. Cook for 3-4 minutes, until top is set. Flip onto a plate and slide it back with cooked side up. Pour egg onto crepe and spread with a spatula. Cook until just set and flip for 10 seconds. Slide onto cutting board. Roll up and slice into sections.

Mix sauce ingredients and server over top of crepe.