



Khanom bueang (Thai crispy crepe)

Overview

Kanom Bueang is an ancient Thai dessert known as Thai crispy crepe in English. It's a popular form of street food in Thailand.

Khanom bueang are usually topped or filled with coconut cream, followed by sweet or salty toppings such as shredded coconut, Foi Thong (golden egg yolk thread), or chopped scallions

History

One of the stories appears in the book "Dhammaboodpadad" and it said that Khanom bueang came from India and Brahmanism in the Sukhothai period and so was brought to Thailand and was modified ingredients that may be different from the original ingredients.

Materials and Equipment

1. กระทะจี่ไม้ (Kracā mŭ) is kind of kitchen flippers
2. Spatula (kitchen flippers)
3. Food mixer
4. Pot
5. Pan

Ingredients

1. Ingredients of Khanom bueang flour

- 3 cups rice flour
- 1 cup mung bean flour
- 1/4 cup jaggery
- 2 eggs
- 2 cups limewater
- 1/4 cup salt

2. Ingredients of white egg cream

- 1 cup sugar
- 1 white egg

3. Foi Thong (or Golden egg yolk threads)

4. Shredded coconut

Procedure

1. Start with khamom bueang flour, mix all ingredients of Khanom bueang flour in a pot using food mixer until ingredients are homogeneous.
2. Mix all ingredients of white egg cream in a pot using food mixer until ingredients are homogeneous.
3. Smear the batter onto the hot plate to make a thin crepe.
4. Once the batter is set, fill it with a layer of Cream filling, then the Foi Thong filling, garnish with shredded coconut.
5. Fold the crepe in half while removing it with a kitchen flipper.