

Seafood Pancakes Recipe

Ingredients: Serves 4

6 medium shrimps, shelled and de-veined
50 g sliced squid
2 cloves of garlic, peeled
50 g crab meat
2 leaves of Penilla

Pancake ingredients:

2 cups of mid-gluten flour
1 egg
1 teaspoon salt
1½ cups of water
1 tablespoon of yam starch or corn starch

Method:

Stir well all ingredients for pancake ingredients to batter consistency. Leave aside. Heat 3 tablespoons oil and fry sliced garlic until fragrant. Add sliced squid, shrimps and crab meat. Stir-fry until done. Pour batter onto fried seafood and sprinkle shredded penilla leaves. Over medium heat, let pancake set until golden brown on both sides. When cooked cut into smaller pieces and place on a serving plate. Serve seafood pancake dipped in pancake sauce.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]