

Mung Bean Sheet with Sesame Sauce Recipe

Ingredients: Serves 4

2 pieces mung bean sheet

2 eggs

1 tablespoon meat fluff

1 stalk parsley

Seasonings A:

a pinch of salt

½ teaspoon cornstarch

2 teaspoons water

Seasonings B:

1 teaspoon sesame seeds paste

1 teaspoon peanut butter

2-3 tablespoons water

1 tablespoon soy sauce

1 teaspoon vinegar

½ teaspoon sugar

½ tablespoon sesame oil

1 tablespoon chili oil

Method:

Cut mung bean sheets into wide stripes, rinse with warm water, drain and then arrange on a serving plate. Beat the eggs with a pinch of salt, add cornstarch and water (dissolve them before add in), sift it. Brush a little of oil on wok to make an egg pancake. Cut into thin strings, place on top of bean sheets. Mix sesame seeds paste and peanut butter with water little by little to dissolve it, add other seasonings B, mix evenly. Pour over bean sheets. Add meat fluff and parsley on top, mix before eat. You may use the dried mung bean sheet, just soak it to soft and then boil until it becomes transparent.

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