

Sri Lankan Egg Hoppers



Preparation time: 120 mins

Serves: 4 people

User Rating: ★★☆☆☆

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Hoppers – the traditional Sri Lankan street food you can now make at home.

As a staple of sub-continent cuisine, hoppers come in many forms. And we've teamed up with the renowned [Adam Liaw](#) to lead you through a cracking recipe in how to make an egg hopper – a mouthwatering crepe with a soft-boiled egg in the centre.

Accompanied by coconut milk, dhal and a fiery sambol – it's the appetizing flavour bomb you'll be savouring from now on.



Ingredients

7g (one sachet) dry yeast

2 cups rice flour

1 cup coconut milk

1 tsp sugar

½ tsp salt

canola oil, for greasing

8 eggs

salt and black pepper, to season

Method

1. Bloom the yeast in about $\frac{1}{2}$ cup of warm water for about 5 minutes. Combine the rice flour, coconut milk and sugar in a large bowl and add in the bloomed yeast. Whisk until the batter is smooth, then add extra warm water until the mixture is the consistency of thickened cream. Cover with a tea towel and set aside in a warm place for 1 hour.
2. Whisk in the salt, and add extra water (if needed) until the batter is the consistency of pouring cream.
3. Heat a small frying pan, wok or hopper pan over medium heat and rub with a paper towel soaked in oil. Add about $\frac{1}{4}$ cup of the hopper batter to the pan and swirl to coat the pan. Crack an egg into the middle and cover the pan. Cook for about 3-4 minutes, then season with salt and pepper. Repeat for the remaining batter. Remove the hopper from the pan and serve with dhal and Sri Lankan sambols.