

## SCALLION PANCAKES 葱油饼

Makes: 4 pancakes

Preparation time: 30 minutes

Cooking time: 20 minutes



The scallion pancake is a savoury pancake made from wheat flour, scallion, oil and salt. The way in which you roll the pancake before frying is very important, as there should be layers to the pancake. Chinese people typically eat scallion pancakes with something soupy, like congee or accompanied with soymilk.



roughly 12g spring onions evenly across the dough and roll lengthwise into a long snake shape. Take one end of the roll and wind it into a pinwheel shape. Roll out into a flat, round pancake. Repeat these steps for the other 3 pieces.

Fry the pancake one by one. Add 1 tablespoon of oil in the pan. When the oil has heated, slide one pancake into the pan. Fry both sides on medium heat until golden brown, roughly 2-3 minutes per side. Repeat for the other 3 pieces. Cut up in triangles and serve warm.

## INGREDIENTS

250g all-purpose flour

150ml hot water

1 teaspoon salt

3 tablespoons sunflower oil

+ 4 tablespoons for frying

50g spring onions (scallions)

Tools:

1 sieve

1 bowl

1 wet cloth

1 frying pan

## THE METHOD

Sift the flour into the bowl and stir in 150ml of hot water. Knead the dough until smooth and elastic. Cover with a wet cloth and set aside for 20 minutes.

Finely chop the scallions. Combine scallions with the salt and sunflower oil in a small bowl.

Divide the dough into 4 equal pieces. Dust a working surface with flour and roll out 1 piece of dough into a rectangular piece. Spread