

# CHINESE SCALLION PANCAKES

---

Makes 6 Pancakes

## INGREDIENTS:

### For the dough:

300g Plain Flour  
1/2 Tsp Salt  
120ml Boiling Water  
1/4 Cup Cold Water

### For the Dipping Sauce (Optional)

1.5 Tbsp Soy Sauce  
1 Tbsp Rice Vinegar  
1/4 Tsp Sugar

### For the filing:

50g Plain Flour  
1/4 cup Olive Oil  
3.4 Tsp Salt  
8 Spring Onions (Split down the middle and chopped)

## DIRECTIONS

---

### For the dough:

Combine the flour and salt in a large bowl. Mix well. Slowly drizzle in the hot water whilst mixing with a fork until the water is fully absorbed. Slowly drizzle the cold water, continue to stir until many dough flakes form. Press the dough together and knead until a firm, smooth ball is formed. Cover with cling film and let the dough rest for 20 minutes.

### For the filling:

Combine the flour, oil and salt in a bowl. Mix to form a smooth paste.

### For the dipping sauce:

Combine all of the ingredients with 1 Tbsp water and mix until the sugar has dissolved.

### To make the pancakes:

Roll the dough into a thin rectangle. Spread the filling paste evenly over the surface of the dough and then sprinkle the chopped spring onions over the top.

Gently roll the dough into a long rope. Then evenly divide the rope into 6 pieces.

Stand each piece on its end and then press down. Roll each piece into a circle, approximately 0.5cm thick (or thinner if you prefer!

**To cook the pancakes:**

Heat a frying pan over a medium heat and add some oil to prevent the pancake from sticking.

Add the pancake to the pan and cook for 1 minute before flipping and cooking the other side for a further minute. Repeat the process until the pancake is crisp and browned on each side. Place on a cutting board to cool and repeat the process for the remaining pancakes.

Cut each pancake into pieces and transfer to a serving platter. Enjoy with the dipping sauce as an appetiser.