

Scallion Pancakes

Chef William Merelle

Ingredients:

2 cups flour

3/4-1 cup hot water

1/4 tsp salt

Sesame oil

Scallions, finely chopped

Vegetable oil for pan-frying

Directions:

Place flour and salt in a bowl. Add hot water and stir with fork until the dough starts to stick together. On a lightly floured board, knead the dough for five minutes or until very smooth. If the dough won't stay together, add water in small increments. If dough is too wet, slowly add flour. Wrap dough in plastic wrap and let rest for 30 minutes. If you're not ready to make the pancakes yet, you can put the dough in the fridge for up to a day or so.

Take rested dough and form it out into a cylinder on a floured cutting board. Cut into 6 portions.

Take one piece and keep the rest of the dough covered with plastic wrap and a kitchen towel so it doesn't dry out.

Flatten out into a disk with the palm of your hand and roll out dough until about 1/8 inch thick and 8 inches in diameter. Brush top of pancake with sesame oil and sprinkle with green onions. Roll dough into a cylinder and roll again into a coil. Tuck end of dough underneath. Flatten out into a disk with the palm of your hand and roll out again to make an 8 inch circle, 1/8 inch thick.

Heat skillet over medium/medium-high heat. Add 2 tbsp oil or enough so that the pancake will float a little and the oil will go slightly over the sides of the pancake. Add a pancake and cook until golden brown and dry on the edges, about 2-3 minutes, and flip over to cook the other side. When done, drain pancake on paper towels and repeat process with remaining dough.

Cut pancakes into wedges and serve with dipping sauce (see below).

Dipping Sauce for Scallion Pancakes

2 parts soy sauce

1 part vinegar

½ part sesame oil or chili sesame oil

1 part sugar (optional)

Combine ingredients and serve.

Bon Appetit