

Crispy Onion Pancakes

Ingredients:

2 ¼ cups plain flour
2/3rds cup hot (almost boiling) water
1 tsp salt
¼ cup vegetable oil
2 tsp sesame oil, plus extra
1 cup finely chopped spring onion,
both white and green parts

Dipping Sauce

2 tablespoons soy sauce
1 scallion, sliced thin
1 tablespoon water
2 teaspoons rice vinegar
1 teaspoon honey
1 teaspoon sesame oil
Pinch red pepper flakes



Method:

Step 1 - Place flour and salt in a bowl. Add 2/3 cup hot (almost boiling) water, 1 tbsp vegetable oil and 2 tsp of sesame oil and mix well to combine.

Step 2 - Turn dough onto a lightly floured surface and knead for 5 minutes or until smooth.

Step 3 - Place in a clean bowl and cover with a tea towel. Set aside for 30 minutes. (Tip – pancake dough can be made the night before, cover in plastic wrap and place in fridge.)

Step 4 - Divide dough into 16 even pieces. Roll each one into an 8 – 10 cm round. Working with one round at a time, brush the top side with a little extra sesame oil and top with some of the spring onion. Roll up tightly then using your palms, roll on the bench to make a long thin rope. Roll into a coil like a snake and press to flatten.

Step 5 – Heat a non-stick frying pan over medium heat. Brush with vegetable oil to lightly grease. Cook pancakes for one minute each side or until golden. Transfer to a plate and keep warm. Repeat with remaining pancakes.

For the Dipping Sauce: Whisk all ingredients together in small bowl; set aside.