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NIBBLEDISH CONTRIBUTOR

Ingredients

- 5oz flour - 4oz warm water - 1 tsp salt - 1 tsp oil - 4 stalks green onion (cut into small pieces)

Instructions

1. Sift flour. Mix with warm water. Knead to a soft dough. Divide into 4 portions. 2. Flour table. Roll dough into paper thin square 3. Brush oil. Sprinkle salt and spring onions. 4. Roll dough from two sides to form a long strip. Coil into snail shape o.O Flatten dough. 5. Pan fry over med heat until crispy and golden. *make sure the inside's cooked -.-
*thinner pastry = more layers