



Spring Onion Pancakes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 250 g plain flour
- 2 to 3 spring onions, green parts only
- 3 tablespoons roasted sesame oil
- 1 tablespoon oil (and some more for frying later)
- 1/2 teaspoon salt
- 220 ml boiling water

makes 2 dozen (depends on how big you make them)

Instructions

Add the flour and salt in a bowl and mix. Now add the sesame oil and one tablespoon of normal oil, and add 220 ml boiling water. Mix it all together to make a dough, careful its hot.

Sprinkle some flour on your working surface and kneed the dough for a few minutes until it becomes smooth. It is suppose to be a little elastic and sticky, but if its very sticky add some more flour. Let the dough rest for 15 minutes.

On a floured working surface roll the dough into a long roll and divide into 20 - 24 small pieces.

Roll each of the pieces out flat to about 10 cm, really as thin as you can, use flour to stop them sticking to everything.

Brush the surface with some sesame oil, sprinkle some finely chopped spring onion on,

and then roll them up pinching the ends closed. Now take the rolls and roll them up from one end. They should now look like little balls. Rest the rolls for a few minutes.

Flatten the rolls with your palm or a plate, using a rolling pin flatten them to a 10 cm disc again. flour them lightly to stop them sticking and place them on a floured surface to rest for a while.

Heat a little oil over medium heat and add a few of the pancakes at a time (2 - 3). They should only be turned once, let them cook for a few minutes a side (2 - 3 min). They should go golden brown and crispy.