



## Chive Pancake (Chinese Chive Pocket)

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Crispy chive pocket with chopped chive, scrambled egg and dried small shrimp as filling. Crispy surface and juicy filling.

**Course** Breakfast  
**Cuisine** Chinese

**Keyword** Chinese chive, pancake  
**Prep Time** 20 minutes  
**Cook Time** 20 minutes  
**Total Time** 40 minutes  
**Servings** 3 Making 12 mini Chive pockets  
**Calories** 564kcal  
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### Ingredients

- 2 tbsp. cooking oil for frying

#### For the wrapper

- 300 g all-purpose flour , around 2 cups
- 160ml water
- 1 tbsp. vegetable cooking oil
- a small pinch salt
- 2 tbsp. sugar , optional

#### For the filling

- 250 g fresh chive , remove the hard ends and chopped into small pieces (any question, check note 2)
- 4 middle size eggs
- 2 tbsp. dried small shrimps
- 1 tsp. salt or as needed
- 1 tbsp. sesame oil
- 1 tsp. five spicy powders
- 1 tbsp. light soy sauce
- 1 tbsp. cooking oil

### Instructions

#### For the wrapper

1. Prepare the flour in a large bowl. Pour the water slowly to the bowl with flour and stir with a chop stick. Stop adding water when there is no more extra dry flour. Set aside to cool down.
2. Then knead the flour into smooth and soft dough.
3. Shape the dough into a long circle and then shape into a 2 long logs around 2 inches in diameter.
4. Scatter some flour on your operating board and cut one of the flour log to 8 small equal

portions. Flat the portion and roll out to thin wrappers around 15cm in diameter.

### For the filling

1. Beat the egg in a small bowl. Heat up ½ tablespoon cooking oil in pan and stir-fry the egg. Cut the eggs into small pieces.
2. In a large bowl, mix chive with egg pieces and dried small shrimps. Add salt, sesame oil and light soy sauce to make the filling.

### Assemble and frying

1. Assemble the dumplings one by one.
2. Heat up 2 tablespoons of cooking oil in pan. Fry one side to golden-brown over slowest fire and then turn them over and slow the fire to fry until both sides becomes golden brown. You need to turn over several times during the process.

### Notes

1. You can use to make them as larger ones and then cut into small wedges before serving.
2. Remove the hard ends of chive and then cut the tender parts into small pieces. So please do not double about the amount as we do not add meat in the filling and we will end up with 16 chive pockets. And each pocket consume large amount of filling. If you feel this is really too much, you can reduce it to 150g or around. The dish is named as chive pocket as chive is the main ingredient, not flavoring ingredient.

### Nutrition

Calories: 564kcal | Carbohydrates: 80g | Protein: 21g | Fat: 16g | Saturated Fat: 3g | Cholesterol: 235mg | Sodium: 1240mg | Potassium: 426mg | Fiber: 4g | Sugar: 2g | Vitamin A: 3615IU | Vitamin C: 43.9mg | Calcium: 125mg | Iron: 7.1mg

*Chive Pancake (Chinese Chive Pocket) <https://www.chinasichuanfood.com/chive-pancake/> January 24, 2019*