

Taiwanese Scallion Pancakes



4.59 from 24 votes

Ingredients

- 10 ounces of all-purpose flour
- 7 ounces of warm water
- 1 tsp of salt or to taste
- 2 tbsp of all-purpose flour
- 1 tsp of black pepper
- 1/4 cup of vegetable oil
- Some green onion

Instructions

HOW TO MAKE SCALLION PANCAKES:

1. Mix 10 ounces of all-purpose flour with 1 tsp of salt. Pour in 7 ounces of warm water in batches. In the same time use chopsticks stir it.
2. Knead it for 5-8 minutes or until it becomes a soft dough. Feel free to use some dry flour so it will be easier to handle.
3. Put this in a bowl which is brushed with some oil in advance. Turn the dough over a few times inside the bowl until the surface is coated lightly with the oil. Cover it with a plastic film. It needs to touch the dough directly. Push out all the air. Because we are going to let this sit in the fridge overnight. If you have a little bubble of air in it, then there will be a spot with a layer of dry skin tomorrow. Be careful with that.
4. Let's make the flour-oil. In a small sauce bowl, add 1.5 tbsp of all-purpose flour, 1 tsp of black pepper. Heat up 1/4 cup of vegetable and pour it in. Mix it up carefully. This just a basic oil. If you want to be creative, you can add some chili flakes, Sichuan peppercorn, or cumin.
5. Shape it into an even long piece. Cut it into 6 even pieces. Each one should be about 3 ounces.
6. Roll each piece into a thin sheet. Try to get it into a rectangle shape. But doesn't have to be so perfect.
7. Brush the thin sheet with some flour oil and sprinkle some scallion on it.
8. Roll it from one side like this. Then roll it into a cake shape.
9. Use your rolling pin to roll the cake into a round sheet. Once you get it about 7-8 inches across. You can start to pan fry it.
10. Put some oil in the pan, just a little bit to cover the bottom. Put your scallion

pancake in and fry it on medium heat. 3-5 minutes on each side or until it is golden brown. Do it one by one and you are done.

HOW TO SAVE IT:

1. Wrap it with plastic film before frying and put it in a sealable bag. It will last 30 days in the freezer. Whenever you want to eat them again. Take it out, don't need to defrost. Just directly pan fry it. Now I am going to show you how to do this.