



Seafood Pajeon Korean Pancake

Recipe courtesy of Judy Joo



Total Time: **1 hr 10 min**
Prep: 45 min | Inactive Prep: – | Cook: 25 min

Level: **Easy**

Yield: **3 pancakes**

INGREDIENTS

DIPPING SAUCE:

4 tablespoons soy sauce	1 tablespoon toasted sesame oil
1 1/2 tablespoons rice vinegar	1 tablespoon crushed toasted sesame seeds
1 tablespoon gochugaru (Korean chile flakes)	2 spring onions or scallions, finely diced

BATTER:

1 1/3 cups (300 milliliters) cold water	5 spring onions or scallions, julienned
2/3 cup (100 grams) rice flour	4 large diver scallops (6 ounces/170 grams), muscles removed, thinly sliced and dried well on paper towels
7 tablespoons (55 grams) self-rising flour	2 red chiles, cut into long thin strips, with seeds
2 tablespoons dwenjang (Korean soybean paste)	2 large cloves garlic, grated
10 grinds black pepper	1 green chile, cut into long thin strips, with seeds
3 large pinches kosher salt or sea salt	Vegetable oil for frying
10 jumbo tiger prawns, shelled, deveined, butterflied and dried well on paper towels (6 ounces/170 grams prepped weight)	

DIRECTIONS

For the dipping sauce: In a small bowl, mix together the soy sauce, vinegar, gochugaru, sesame oil, sesame seeds and spring onions and set aside.

For the batter: In a large bowl, gently whisk together the water, rice flour, self-rising flour, dwenjang, black pepper and salt until smooth. Add the prawns, spring onions, scallops, red chiles, garlic and green chiles and mix to coat well and evenly.

Heat 3 tablespoons vegetable oil in a large nonstick skillet over medium-high heat. Once hot, spoon in one-third of the batter and spread out evenly to make a rectangular pancake measuring about 6 by 7 inches (15 by 18 centimeters). Fry until golden brown and crispy on

Seafood Pajeon Korean Pancake (cont.)

Page 2 of 2

DIRECTIONS (CONT.)

the bottom, 3 to 4 minutes. Flip over carefully and cook until the other side is golden, another 3 to 4 minutes. Drain on paper towels. Working in batches, make 2 more pancakes, drizzling in more oil as necessary, about 2 to 3 tablespoons per pancake, and adjusting the heat down as needed.

Cut the pancakes into pieces of desired size and transfer to a serving plate. Serve immediately with the dipping sauce.

© Recipe courtesy of Judy Joo

Printed on May 5, 2014 from <http://www.cookingchanneltv.com/recipes/judy-joo/seafood-pajeon-korean-pancake.print.html>