

# Scallion Pancakes



China

## Ingredients

### Pancakes:

2 cups all-purpose flour, plus extra for dusting work surface  
1 cup boiling water  
Up to ¼ cup toasted sesame seed oil  
2 cups thinly sliced scallion greens

### Dipping Sauce:

2 tablespoons soy sauce  
2 tablespoons Chinkiang or rice wine vinegar  
1 tablespoon finely sliced scallion greens  
½ teaspoon grated fresh ginger  
2 teaspoons sugar

### To Cook:

¼ cup vegetable oil  
Kosher salt

## Directions

### To make pancakes:

Place flour in the bowl of a food processor. Blitz for 15 seconds while slowly drizzling in ¾ of the boiling water. If dough rides around the blade and does not come together, drizzle in more water one tablespoon at a time just until it comes together. Transfer to a floured work surface and knead a few times to form a smooth ball. Transfer to a bowl, cover with a damp towel or plastic wrap, and allow to rest at room temperature for 30 minutes, or up to overnight in the fridge.

On a lightly floured work surface, divide dough into four even sections and roll each piece into a smooth ball. Working one at a time, roll into a disk roughly 8 inches in diameter. Using a pastry brush, paint a very thin layer of sesame oil over the top of the disk. Roll disk up like a jelly roll, then twist roll into a tight spiral, tucking the end underneath. Flatten gently with your hand, then re-roll into an 8-inch disk.

Paint with another layer of sesame oil, sprinkle with ½ cup scallions and roll up like a jelly roll again. Twist into a spiral, flatten gently, and re-roll into a 7-inch disk. Repeat steps two and three with remaining pancakes.

Heat oil in an 8-inch nonstick or cast-iron skillet over medium-high heat until shimmering and carefully slip pancake into the hot oil. Cook, shaking the pan gently until first side is an even golden brown, about 2 minutes. Carefully flip with a spatula or tongs (be careful not to splash the oil), and continue to cook, shaking pan gently, until second side is even golden brown, about 2 minutes longer. Transfer to a paper towel-lined plate to drain. Season with salt, cut into 6 wedges. Serve immediately with sauce for dipping. Repeat with remaining 3 pancakes.

**To make sauce:**

Combine all the sauce ingredients and set aside at room temperature.

**Did you know that there are over 5 million Jewish people living in China?**

There are even kosher restaurants in Beijing, Shanghai, and Hong Kong.

Jewish people originally ended up in China because of the Silk Road, a route that people used for international trade between the East and West.