



### INGREDIENTS

- 150g plain flour, plus extra for dusting
- Salt flakes, to taste
- 2 teaspoons vegetable oil, plus extra for pan-frying
- ½ cup boiling water
- 2 tablespoons sesame oil
- ½ cup finely chopped green onion tops
- Soy sauce, black vinegar and chilli sauce, for serving

## Shallot Pancakes

These northern Chinese snacks are irresistibly moreish and a great way to use up the green onion tops that so often end up in the bin. The method is a simple process of rolling the dough several times to create layers that puff up slightly when cooked. The most important part is rolling it thinly enough the final time so that the pancakes cook through before they colour too much. Serve them on their own or with a dipping sauce of black vinegar, soy and chilli in whatever ratio you like.

**Makes 8 pieces**

### METHOD

1. Combine flour and a good pinch of crushed salt in a mixing bowl.
2. Add vegetable oil and water and mix with a spatula to form a rough dough.
3. Turn onto a lightly floured work surface and knead for a few minutes, to give a soft, smooth elastic dough. Wrap in plastic wrap and set aside for at least 15 minutes.
4. On a lightly floured work surface, use a rolling pin to roll the dough into a thin rectangle.
5. Brush generously with sesame oil and, starting from the long side closest to you, roll the dough as tightly as possible into a thin log, pinching the ends and edge to seal it.
6. Starting at one end, roll the log up into a scroll, pressing the end gently to hold it in place.
7. Sit the scroll on the work bench coiled side down and use a rolling pin to roll it back into a thin rectangle.
8. Brush generously with remaining sesame oil, sprinkle with green onion and salt then roll into a thin log again, pinching the ends and edge to seal.
9. Cut the log in half and, starting from the cut end, roll each half into a scroll, pressing the end gently to hold it in place.
10. Cover and set aside for at least 15 minutes.
11. On a lightly floured work bench, roll each scroll into a pancake no thicker than 5mm.
12. Cover and set aside for a further 15 minutes or so.
13. Heat a heavy-based frying pan over medium heat.
14. Add a little vegetable oil and fry pancakes, 1 at a time, for 2-3 minutes each side, until they puff slightly and are dark golden in patches.
15. Drain on paper towel, cut into quarters and serve hot with soy, black vinegar and chilli sauce.