

CHINESE SCALLION PANCAKE

Ingredients:

1 lb. all purpose flour- about 3.5 cups (make 5 pancakes)
2 stocks of scallion, chopped
5 table spoons of cooking oil
2.5 tea spoons of sesame oil
Salt (if you need)
White sesame (optional)

Prepare the dough:

Clean your hands. Add half cup of lukewarm water into 3 cups of flour in a big bowl. Hand mix and knead. Add little bit water each time when needed and keep kneading until the dough is soft and with a smooth surface. Put the dough in room temperature with a damp cloth covered for at least half an hour.

Make pancake:

Put the dough on a board and knead it for two more minutes. Separate the dough into 5 portions. Knead each piece into a flat circle (about 4-inch diameter). On top side of each, spread half tea spoon sesame oil; sprinkle chopped scallion and salt; then roll each piece up into a short log. Pinch the edge of the log so that the scallion and oil will not come out. Stand the log vertically and press it down into a flat circle. Sprinkle some sesame on top if you like, and use rolling pin to press it into a thin, round pancake. Use the rest of the flour during this process to avoid the dough sticks on the board, rolling pin or your hands.

Cook the pancake:

Put 1 table spoon cooking oil in a non-sticky frying pan on medium heat. When it gets warm, put one pancake in the pan and use spatula to move and flip over the cake to make sure both sides get oil. Cover the pan and turn the heat to low. You need to use the spatula to check the bottom side of the cake for couple of times. Flip the cake over until one side gets yellow. Cover the pan and do the same until the second side gets yellow. Move it onto a plate and serve.