

Scallion Pancake

Makes 5 pancakes : ~1.5 hrs (an hour of rest time in the fridge) : recipe by [Inga Lam](#)

Ingredients:

Pancake Dough:

- 2 ½ cups flour
- ½ cup hot water (+ 1 tbsp if needed)
- ¼ cup room temperature water
- 1 tbsp sugar
- 1 tsp salt
- 2 bundles of scallions, sliced (dark & light greens only)
- Avocado Oil (or neutral oil of choice)
- optional: ½ tbsp five spice powder (I didn't use)
- optional: flaky salt for finishing

Roux

- ½ cup avocado oil (or neutral oil of choice)
- ½ cup flour

Instructions:

- Combine flour, sugar and salt in a bowl.
- Add in hot water slowly while stirring, then mix in room temperature water while continuing to stir.
- Gently knead to form dough and continue kneading on floured surface for 10 minutes (a podcast helps)
- Put dough in a bowl and cover with a wet towel, rest for 60 minutes (30 should work if you don't have the wait time).

- Make roux by mixing oil and flour in a saucepan, continue to mix over medium-low heat until thickened into a paste.
- Remove from heat and let cool slightly.
- Roll out dough into a log shape and divide into five portions (ended up being about 5, 100g portions).
- Roll out one piece of dough as thin as possible (this is where the video helps) and brush on a thick layer of roux.
- Sprinkle on scallions and five spice powder (if using).
- Roll dough tightly into a log shape, then take one end of the dough and roll again onto itself to form a pinwheel shape. Tucking in the loose end to close off the scallions.
- Gently flatten with your palm and brush on a thin layer of oil.
- Let rest for 20 minutes as you repeat steps for remaining dough.
- Roll out dough to maybe $\frac{1}{4}$ - $\frac{1}{2}$ inch and pan fry each side until golden brown (I added extra oil to the pan to help get it crispy).
- Top with a sprinkling of flaky salt & serve.

recipe notes:

- I mentioned this in the newsletter but my two mistakes (kind of) were that I wish I had rolled the dough thinner before cooking & that I forgot to do her little fluffing motion while cooking to maximize flakiness.

what you learn:

- I enjoyed learning the process of coating the dough with the roux and scallions, then rolling it up to create a layered and crispy finished product.