

Time

Prep time (night before): 20 minutes

Rest time: overnight

Cook time (rolling and frying): 40 minutes

Active time: 1 hour

Serves 6 scallion pancakes (6–7" in diameter)

Ingredients:

For the dough

- 10 ounces (283 g) all-purpose flour + extra for dusting
- 7 ounces (198 g) hot water
- 1 teaspoon of salt or to taste
- Neutral oil for frying (I used olive, but any vegetable oil will work)

For the scallion "glaze"

- 2 tablespoons of all-purpose flour
- 1 teaspoon of black pepper
- ¼ cup of vegetable oil, heated (I prefer olive)
- 6 scallions/green onions (greens chopped into small circles, bulbs sliced and reserved)
*Can substitute chives or leeks
- Optional: Sichuan peppercorns, chili flakes, or cumin

Preparing the dough

1. Measure out the flour and the salt into a medium mixing bowl. Whisk.
2. Pour in about ⅓ of the water. Mix with chopsticks.
3. Continue to pour the water in batches, and mix until the dough becomes cohesive. If the dough feels too dry or too wet, feel free to add a little bit of water or flour, respectively.



4. Knead the dough with floured hands (have fun with this!). Form into a flat ball. When done, the dough should jiggle a little bit, but not bounce, if dropped onto the counter.
5. Lightly oil a normal bowl. Transfer the dough to this bowl and roll the dough in oil.
6. Closely cover the dough with plastic wrap, making sure to push out any bubbles.
7. Place in fridge and let rest overnight or for at least 2 hours. Refrigeration helps to consolidate the dough and make it easier to handle when rolling the pancakes.

Making the “glaze”

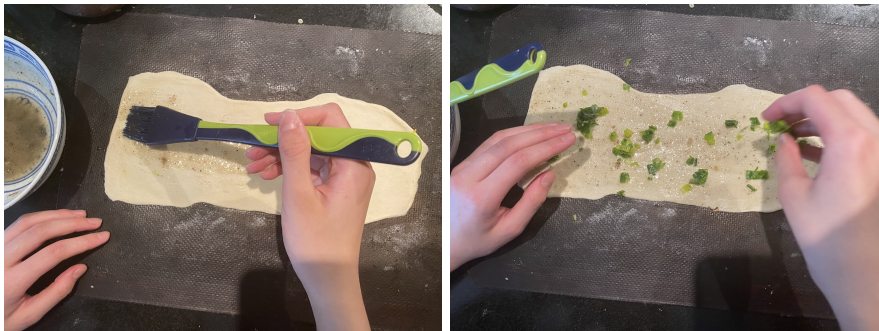
1. Heat the vegetable oil over low to medium heat until slightly smoking.
2. Pour the flour and black pepper into a small bowl. Add optional spices, if you would like.
3. Add the hot oil. Mix with a spoon. The mixture will bubble.

Rolling and frying the pancakes

1. Place dough on a floured surface. Roll into a cylinder and evenly cut into six pieces. Put five aside, making sure not to stick them together.



2. With a floured rolling pin, roll one piece of dough into a thin rectangle. This does not have to be perfect!



3. Brush it with the glaze (be light-handed, but keep in mind that more glaze means moist inner layers and a longer frying time). Sprinkle on scallion greens.



4. Roll the dough into a thin cylinder with scallions on the inside. Gently pull to lengthen and make the cylinder more even.
5. Heat up an oiled pan (I prefer cast iron) on the stove over medium heat. Less oil yields a crispier and drier pancake, if that's what you like. Scatter in some sliced scallion bulbs.



6. Roll dough into a coil and tuck the end under the coil, into the center. It should look a bit like a snail shell.



7. Sprinkle more scallions on top. With a lightly oiled rolling pin and your hands, flatten the coil into a pancake. **If saving for later, carefully wrap each pancake in plastic wrap and freeze for up to a month. Do not thaw pancakes if cooking from frozen; just leave them in the skillet for longer.



8. Carefully lower the pancake into the pan. Flatten with spatula. On medium heat, fry until golden-brown on the bottom, about 3-5 minutes. Spray or lightly brush the top (uncooked) side with oil.
9. Flip pancake with a quick flick of the wrist. Repeat all steps for each pancake.



10. Serve hot. Eat plain, or top with anything you'd like! (I love pesto and thick Greek yogurt. For a more Asian topping, try this [ginger dipping sauce](#). Traditionally, though, scallion pancakes are eaten plain. I would recommend that to fully enjoy the unadulterated, fresh aroma of the scallions, the crispy crust, and the chewy inner layers!)