

These look really really good and the ingredient list is short and simple.



Extra-Flaky Scallion Pancakes Recipe

Prep	35 mins
Cook	20 mins
Active	30 mins
Resting Time	30 mins
Total	85 mins
Serves	4 pancakes

Ingredients

For the Pancakes:

- 2 cups all-purpose flour, plus extra for dusting work surface
- 1 cup boiling water
- Up to 1/4 cup toasted sesame seed oil
- 2 cups thinly sliced scallions

For the Dipping Sauce:

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

To Cook:

- 1/4 cup vegetable oil
- Kosher salt

Directions

1. Place flour in bowl of food processor. With processor running, slowly drizzle in about 3/4 of the boiling water. Process for 15 seconds. If dough does not come together and ride around the blade, drizzle in more water a tablespoon at a time until it just comes together. (Alternatively, in a large bowl add flour and 3/4 of the boiling water. Stir with a wooden spoon or chopsticks until dough comes together, adding water a tablespoon at a time as needed.) 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 for 30 minutes at room temperature, or up to overnight in the fridge.
2. Divide dough into four even pieces and shape each into a smooth ball. Working one ball at a time, roll out into a disk roughly 8-inches in diameter on a lightly floured surface. 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.
3. Paint with another layer of sesame oil, sprinkle with 1/2 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 dough balls.
4. In a small bowl, whisk together sauce ingredients and set aside at room temperature.
5. Heat oil in an 8-inch nonstick, carbon steel, or cast-iron pan over medium-high heat until shimmering. Carefully slip pancake into hot oil. Cook, shaking pan gently, until first side is an even golden brown (about 2 minutes). Carefully flip with tongs (be careful not to splash the oil), and continue to cook, shaking pan gently, until second side is an even golden brown (about 2 minutes longer). Transfer to a paper towel-lined plate to drain. Season with salt and cut into 6 wedges. Repeat with remaining 3 pancakes. Serve immediately with dipping sauce.

