

Garlic Scape & Scallion Pancake

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GARLIC SCAPE & SCALLION PANCAKE





Ingredients:

(can make about 8 small pancakes)

-Dough

- all-purpose flour 150g
- water 100g
- a pinch of salt
- a pinch of sugar
- pepper

-Fillings

- scallion (chopped) 100g
- garlic scape 100g
- sesame oil 1tablespoon
- salt
- pepper
- other suggested spices (cumin, coriander, Sichuan pepper, etc)

Instructions:

1. Combine all the dough ingredients. Knead till smooth and rest for 30 minutes.
2. Combine all the fillings ingredients.
3. Divide both 1. and 2. into eight equal portions.
4. Roll the dough out and wrap the fillings in.
5. Sealed sides down first, fry the pancakes in a pan with oil with medium heat until both sides are golden brown.
6. Bon appétit!