



SCALLION PANCAKES
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The following recipe is being shared as part of a virtual program held by the Holocaust Memorial and Tolerance Center of Nassau County with the goal of building a cultural bridge with the Chinese community.

DOUGH

300g or 2 ½ Cups all-purpose flour (Substitutions: Almond Flour, Brown Rice Flour, Chickpea Flour)
1 Teaspoon salt
½ Cup boiling water
¼ - ½ Cup cool water

FILLING

2 Bunches of scallions (Substitutions: Parsley, Cilantro, Tarragon, Rosemary, Thyme, Chili, Citrus Zest)
Dusting of all-purpose flour (or the substitution flour you're using)
Pinch of salt

SAUCE

3 Tablespoons unseasoned rice vinegar
2 Tablespoons soy sauce (Substitutions: Gluten Free Soy Sauce (Tamari or Liquid Aminos))
1 Tablespoon toasted sesame oil
1 Teaspoon sugar
1 Thumb size nub of ginger
Optional: lime zest and fresh chili of your choice

Step 1

Combine the flour and salt in a big bowl. Slowly drizzle in the hot water while mixing it with a fork, until it looks like it needs more water. Slowly drizzle in the cool water (1/4 cup first), continuing to stir until the dough flakes. Keep working it with a fork and drizzle in a little extra water if there is any dry flour remaining that's not combining with the flakes. Drop the fork and start using your hands to combine. Knead for about 5 minutes into a firm ball. Cover it with a damp cloth or plastic wrap and let rest in room temp for 20 mins to 1 hour.



Step 2

While the dough is resting, there's plenty to do. Halve and chop the scallion. Set aside. To make the sauce, peel the ginger using a spoon or a speed peeler. Grate the ginger into a bowl, add sugar, sesame oil, soy sauce, and rice vinegar. You can zest some lime and chili into the sauce. Give it a good mix and let it vibe on the side.

Step 3

Turn out the dough and knead it for another minute. Divide dough into 4-6 pieces. Oil your work surface and your hands. Take one of the pieces and press the ball with the palm of your hand while pushing outwards. Repeat from the center and pushing in a different direction until you get a thin sheet. Lightly dust the sheet with flour and add no more than 3 tablespoons of scallions. *Make sure to spread the scallions on the side closer to you* Season with salt. Roll dough away from you (like a fruit roll-up) into a thin cylinder, then, starting at 1 end, wind roll onto itself to create a coil. While pinching the open end and the roll with one hand, use your other to start pressing the coil flat. Work both hands, bring it together and press. Repeat that until you have a nice and flat pancake. Don't worry about a few holes, they give it a rustic look. You'll get better as you make more. Put on parchment paper or plastic wrap and work on the next. Stack each with parchment paper. You can freeze these in a freezer bag for up to 4 months.

Step 4

OR...heat 1 tablespoon vegetable oil and a smidge of toasted sesame oil in a skillet over medium-low. Working with one at a time, cook pancake, turning frequently to prevent scallions from burning, until golden brown and crisp on both sides and cooked through, 5 - 8 minutes. Transfer pancakes to a wire rack and let rest about 3 minutes before cutting into wedges. Serve with sauce on the side.