

## Scallion Pancakes (Cong You Bing)



### JERNEJ KITCHEN

## SCALLION PANCAKES (CONG YOU BING)

Scallion Pancakes are delicious, crunchy, thin pancakes made with simple ingredients. They are easy to prepare and perfect for snacking or dinner.

- makes  
8  
pancakes
- preparation:  
20  
minutes
- cook:  
40  
minutes
- total time:  
1  
hour (+ dough rest)

#### dough

Add all-purpose flour and salt to a bowl. Pour the boiling water over the flour and stir with a spoon. Add cold water, stir, and knead with your hands for approximately 5 minutes. Shape the dough into a ball and grease it with a teaspoon of canola oil to prevent it from drying. Transfer to a freezer bag or wrap in cling film. Place in the fridge for one hour or overnight.

#### topping

In a bowl, stir the flour, salt, chives, and chopped scallion greens. Season with pepper. Pour oil into a saucepan and place over high heat. Cook until the oil reaches 150 °C / 300 °F, then pour the oil over the ingredients and stir to combine. Set aside until needed.

#### dough

Divide the dough into eight equal parts. Lightly grease your working surface. Roll out each piece of dough into a 30 cm x 20 cm / 12-inch x 8-inch rectangle. Spread a tablespoon of topping over the dough and roll it into a rope. Then, make a spiral with the rope to create a snail shape. Set aside and repeat the process with the rest of the dough.

#### pan-fry

Roll each spiral into a 26 cm / 10-inch circle. Place a large non-stick pan over medium heat. Add half a teaspoon of oil. Add the pancake. Cover with a lid and pan-fry for 2 - 3 minutes. Push the pancake down with a spatula to flatten, then turn and cook uncovered for another 2 - 3 minutes. Transfer to a plate and repeat the process with the rest of the ingredients. Cut into slices and serve with a dipping sauce or some soy sauce.

## dough

500 g (4 cups 2 tbsp) all-purpose flour

1 tsp salt

210 ml (7/8 cup) boiling water

120 ml (1/2 cup) cold water

## filling

100 g (3/4 cup) all-purpose flour

1 tsp salt

1 tbsp chopped chives

greens of scallions (spring onion)

1/4 tsp ground black pepper

150 ml (2/3 cup) canola oil

## Tools and equipment

bowl

spoon

non-stick pan

freezer bag

Sponsored

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