

Chong You Bing (spring onion pancakes)

Season: all

Serves: 24 tastes

Equipment: measuring scales measuring spoons measuring cups chopping board cook's knife large mixing bowl chopsticks heatproof jug rolling pin pastry brush frying pan or skillet egg lifter serving plate	Ingredients: 250 g plain flour, plus extra for rolling out the dough. ½ teaspoon salt 1 tablespoon coconut oil, melted with a few grinds of pepper berry. 160 ml boiling water (about 2/3 cup) 1 cup spring onions finely chopped. 2 tablespoons vegetable oil, for pan- frying Dipping sauce 1 tablespoon rice vinegar 1 tablespoon soy sauce
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What to do:

Dough

1. Combine flour and ½ teaspoon of salt in a bowl, add water **carefully** mixing with chopsticks, until there is no loose flour or water.
2. Knead for a minute, either in the bowl or on a flour dusted surface, then cover with cling wrap and rest for 10 minutes.
3. Finely slice spring onions while the dough is resting, you need 1 cup.

Shaping

4. Divide dough into **2** pieces.
5. Roll out dough thinly into a rectangle should about 50cm x 20cm.
6. Brush lightly with melted coconut oil and pepper berry, then roll it up starting from the wide end so you have a long roll.
7. Coil it into a snail shape, push down with your hand and roll out again into the same shape, rectangle 50 cm x 20 cm.
8. Brush again with oil, scatter over the chopped spring onions and a pinch of salt. Then roll it up again, starting from the wide end.
9. Cut the roll in **half** coil each roll.
10. Repeat with the other ball of dough. You will end up with **4 coils**.
11. Flatten each coil, then roll out into round shapes about ½ cm thick.

Cooking

12. Heat 1 tablespoon vegetable oil in electric frypan (just below medium), fry for 2 minutes on the first side, then 1 minute on the other side, pushing down with a spatula if necessary to get it to cook the surface evenly. It should be a dark golden-brown colour.
13. Combine equal parts of soy sauce and black vinegar into a small sauce dish and add **a drop** of oil.

Serving

14. Chop into wedges and serve with the dipping sauce.