



CONG YOU BING (蔥油餅)

Makes 2 pancakes

Ingredients

2 cups (250 g) of all purpose flour, plus extra for dusting

$\frac{2}{3}$ cup of boiling water

2 tablespoons of sesame oil

2 tablespoons of all purpose flour

2-3 scallions, finely chopped

2 teaspoons of kosher or sea salt

Vegetable oil or other neutral cooking oil

Instructions

Put the 2 cups of flour in a bowl and pour the boiled water over the flour, mixing together with chopsticks or a fork.

Knead with your hands when the dough is cool enough to handle until all the water is absorbed into the flour. If the dough is feeling too dry, add a little bit of water until the dough is smooth and elastic.

Roll the dough into a ball and wrap with plastic wrap. Let the dough rest for 30 minutes. Mix the 2 sesame oil and 2 tablespoons of flour together.

Cut the dough in half and roll each piece into a thin circle on a lightly floured surface.

Brush the dough with the sesame oil and flour paste. Sprinkle evenly with scallions and 1 teaspoon of salt.

Roll the dough from one end to another so it creates a log. Then, roll the dough onto itself from one end of the log to the other, making a spiral. Tuck the end of the log under the spiral dough. Let the rolled dough rest for another 5 minutes and then roll the spiral out into a flat pancake about $\frac{1}{3}$ inch thick.

Heat a pan with about 1-2 tablespoons of vegetable oil over medium heat, then. Fry each side of the pancake until golden brown.

Cut in wedges and eat plain or dip in soy sauce. You can also use it as a bread and eat it topped with scrambled eggs for breakfast.