



Korean Savoury Pancakes

About this recipe

This is an eggless savoury pancake recipe. You can use lots of different seasonal veg or kimchi in this recipe. The secret is the dipping sauce. The batter and dipping sauce will keep in the fridge for 2 days.

Ingredients

1 cup of thinly sliced vegetables (e.g. spring onions, carrots, greens, courgette, kimchi, cabbage)
½ cup flour
1 tbsp cornstarch
½ cup cold water
1 tsp chilli powder (optional)
2 cloves of garlic (chopped)
½ tsp baking powder
1 tsp salt
Oil for frying (sunflower/canola etc)
2 tbsp soy sauce
1 tbsp vinegar (rice or cider)
1 tsp chilli powder (optional)
Pinch of sugar
1 tsp each sesame oil and seeds (optional)

Method

1. Mix the soy, vinegar, chilli, sugar and sesame together in a small bowl for the dipping sauce.
2. Put sliced veggies in another bowl. Add the flours, salt, baking powder, garlic and chilli. Mix in the water until everything is well combined.
3. Put a non-stick frying pan on a medium heat. Add 1 tbsp oil. When the pan is hot add large spoonfuls of the batter mix. Smaller pancakes are easier to turn over.
4. Fry on both sides until golden brown and crispy on the edges. Serve with the dipping sauce and a green salad.

With love from He puawai Trust and Te Awa Kairangi Kai Collective team.

For more information please contact Debbie.stokesvalleykai@hepuawaitrust.com