

Savory Chinese Pancakes

Ingredients

1 c Flour (120 grams)
1 Egg
1 1/3 c Water (315 mL)
3 T Dried Shrimp (15 grams)
4 T Vegetable Oil
1/4 c Shallots (30 grams, chopped)
1/4 c Chinese Sausage (30 grams, chopped)
1/2 c Green Onions (25 grams, sliced)
1/2 t Salt
1 t Sugar
2 t Oyster Sauce
1 t Soy Sauce

Instructions

1. In a small bowl soak the dried shrimp for at least 30 minutes. Drain the shrimp and chop the shrimp into small pieces. Set aside.
2. Add the flour to a medium bowl. Crack the egg into the bowl and beat the egg lightly.
3. Gradually pour the water into the bowl, stirring the ingredients with a whisk simultaneously. Keep stirring until you no longer see large lumps of flour, about a minute. The batter will be very runny, so let it sit on the counter for at least 10 minutes.
4. Heat a small skillet with 1 1/2 tablespoons oil over medium-high heat. Add the shallots and cook for 1 to 2 minutes, until the shallots start to soften. Add the chopped dried shrimp and cook for a minute more.

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5.Next, add the Chinese sausage and cook for another 30 seconds. Season the filling with salt, sugar, oyster sauce, and soy sauce. Turn off the heat. Add the green onions, and stir everything together. Pour the filling into the batter and mix everything.

6.Heat a cast-iron skillet over medium heat. Make sure that the pan is hot before adding 1 tablespoon of oil. Swirl the oil around the pan.

7.Pour 1/2 cup of batter into the center of the pan. Pan fry the pancake for 2 to 3 minutes, until you can see the edges turning golden brown. The first pancake always takes a little longer to brown. Flip the pancake over and cook the other side for another 1 to 2 minutes, until golden.

8.Serve the pancake immediately or transfer the

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pancake to a cooling rack. Swirl another 1/2 tablespoon of oil around the pan and cook the next pancake. Repeat until all the pancakes are cooked. Serve immediately.