



Scallion Pancakes

Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins.

All recipes used in class will be attached in your confirmation email. Please scroll past the equipment list for the recipes.

If you have any questions or concerns email us, bakingeducation@kingarthurbaking.com. All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

INGREDIENTS *(total amount needed for the class)*

- Unbleached All-Purpose Flour: 300g (2 ½ cups)*
- Salt: ½ teaspoon + more for seasoning*
- Canola oil or any neutral oil: ½ cup*
- Sesame oil: 2 tablespoons+ 1 teaspoon*
- Soy sauce: 113g (½ cup)*
- Rice wine vinegar: 57g (¼ cup)*
- Mirin: 2 tablespoons (optional)*
- Green onions: 1 bunch (4-6, depending on size)*
- Garlic: 1 clove*
- Fresh ginger: about a 1" piece*
- Water: 177g (¾ cup)*

EQUIPMENT

- Scale (preferred) or measuring cup set*
- Measuring spoons*
- Liquid measuring cup*
- Mixing bowls: Assorted sizes*
- Bowl scraper*
- Bench scraper*
- Pastry brush*
- Cutting board*
- Sharp knife*
- Baking sheet*
- Plastic wrap*
- Spatula or tongs*
- Large saute pan*
- Rolling pin or small dowel*
- Garlic press (optional)*

Scallion Pancakes

YIELD: 6 PANCAKES

INGREDIENTS

DOUGH

- 300g (2 ½ cups) King Arthur Unbleached All-Purpose Flour
- 177g (¾ cup) warm water
- ½ teaspoon salt

FILLING

- 4-6 scallions, thinly chopped
- ½ cup canola, or other neutral oil for rolling out dough and cooking
- 2 tablespoons sesame oil
- Salt, optional

DIPPING SAUCE

- 113g (½ cup) soy sauce
 - 1 teaspoon sesame oil
 - 57g (¼ cup) rice wine vinegar
 - 1" piece fresh ginger, peeled and grated or minced
 - 2 tablespoons mirin
 - 1 clove garlic, peeled and minced
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DIRECTIONS

DIPPING SAUCE

1. Combine all ingredients in a small bowl. Set aside.

DOUGH

1. Combine the flour and salt in a medium bowl.
2. Add the water, then mix to blend into a cohesive mass.
3. Lightly flour your work surface, then turn the dough out of the bowl.
4. Knead the dough by folding the far edge of the dough in half toward you. Press the dough with the palms of your hands and push lightly, down and away. Rotate the dough 90°.
5. Continue this process (fold, push, turn) until the dough is smooth and springy, about 5 minutes. Handle the dough very gently at first, then as the dough increases in strength, increase the pressure. If the dough sticks, scrape your work surface clean with your bench knife, then sprinkle the kneading surface lightly with flour before continuing to knead.
6. Place the dough back into the bowl, cover and let rest for at least 20-30 minutes, or up to 8 hours.

ASSEMBLY & COOKING

1. Turn the dough out onto your work surface. Divide into 6 equal pieces.
2. Lightly brush your work surface with canola oil.
3. Working with one piece of dough at a time, roll out into a 6"x10" rectangle. You may also stretch the dough into a rectangle if it has had enough time to relax.
4. Brush the dough with sesame oil. Sprinkle the dough with some scallions and salt.
5. Starting at the long edge, tightly roll up the dough into a cylinder.
6. Starting at one end, coil the cylinder into a snail-like shape. Tuck the end underneath. Set aside and repeat the process with the remaining pieces of dough. Cover all coils with plastic and allow to rest for 15-20 minutes.
7. Brush canola oil onto your work surface. Working with one piece at a time, gently flatten each coil with the palm of your hand.

RECIPE CONTINUED ON NEXT PAGE...

Scallion Pancakes (cont.)

- 8.** Continue to brush your work surface with oil as needed. Using a rolling pin, roll into a 6" pancake. It's ok if the scallions start to break through the dough.
- 9.** Place the pancakes on a parchment lined sheet pan.
- 10.** Heat ¼ cup canola oil in a large skillet over medium-high heat. Cook one pancake at a time.
- 11.** When the bottom is golden brown, about 1-2 minutes, flip over and cook another 1-2 minutes, or until the second side is golden brown.
- 12.** Place pancakes on a sheet pan lined with paper towels. Repeat the cooking process with the rest of the pancakes.
- 13.** Scallion pancakes are best served shortly after cooking. Serve with the dipping sauce.
- 14.** For storing, refrigerate in an airtight container for a 2-3 days. To reheat, preheat oven to 375°F and bake until warm, about 5-10 minutes.