

Scallion flatbread, leavened (葱油发面饼)

Beautifully seasoned, crispy on the surface and fluffy inside, this leavened scallion onion flatbread only takes 10 mins to cook in a pan.

Ingredients

For the dough

- 500 g plain flour 4 cups (see note 1 & 2)
- 2 tsp sugar
- 2 tsp dried instant yeast see note 3
- 260 ml lukewarm water 1 cup + 2 tbsp

For the bread

- 1 tbsp olive oil
- 1 tsp ground Sichuan pepper or Chinese five-spice powder
- 1/8 tsp salt or to taste
- 2 stalk scallions finely chopped
- 1 tbsp sesame seeds

For frying

- 1 tbsp cooking oil

Instructions

Make the dough

1. In a large bowl, mix flour, yeast and sugar. Pour in water little by little while stirring with a pair of chopsticks (or a fork). Knead with your hand until a smooth, elastic dough forms.

The first rise

1. Cover the bowl with a wet kitchen towel. Leave to rise in a warm place until double in size. It will take about 40 minutes to 1.5 hours depending on the room temperature. (Leave for the next class.)

Shape the bread

1. Take the dough out. Knead on a floured work surface until the dough goes back to its original size. Cut into 4 pieces and start to roll out bread.
2. With a rolling pin, flatten the dough into a rectangle shape (roll it as thin as you can. Dust with flour to avoid sticking).
3. Brush oil on the dough. Sprinkle ground Sichuan pepper, salt and scallions on top.
4. Roll the dough into a rope. Coil it to form a flat circle. Then roll the circle out into a 26-cm (10-inch) disk.

5. Wet the disk with a little water. Sprinkle with sesame seeds then press them down gently.

The second rise

1. Cover the bread loosely with cling film. Leave to rise for around 20 minutes.

Fry the bread

1. Heat up oil in a deep frying pan (28cm / 11 inches) over a medium-low heat.
2. Place the bread in (the side with sesame seeds facing down) then cover with a lid.
3. Cook until the first side is golden brown. Flip over and cook with the lid on until the second side is done (see note 5).
4. Turn the bread over again to crisp the first side for a few seconds.

Serve

1. Transfer the bread onto a chopping board. Leave to cool for a short while then cut into pieces. Serve warm.