

Spring Onion Pancake. x 2.

Ingredients

- 2 1/2 cups flour
- 1/2 teaspoon salt
- pinch of sugar
- pinch of five spice powder
- 3/4 cup water
- 2 tablespoons soy sauce
- 2 tablespoons of water
- 1 mashed garlic clove
- 1 tablespoon oil
- 4 spring onions
- 10 garlic cloves chives
- vegetable oil

triple recipe
each child can
roll out their own
dough.

method.

1. In a large bowl combine flour salt sugar and five spice powder, ~~chopped chives~~
 2. Add 3/4 cup of water and mix to form a dough. Knead the mixture until it forms a smooth ball. Set the dough aside and cover with a damp cloth for an hour.
- In a small bowl add the soy sauce, 2 tablespoons water, garlic and spring onions. (just a few).
3. Divide the dough into 5 pieces and roll out into a big rectangle, as thin as you can using flour to stop your dough from sticking.
 4. Rub about a tablespoon of olive oil all over the dough then sprinkle with garlic chives and spring onions, and salt.

• With the rolled out dough, start at the bottom and fold the two side flaps over the middle dough.

• Then fold that entire rectangle forward onto the middle level. Fold those flaps over and repeat.

• When you have your nice neat rectangle take your rolling pin and roll it till doubled in size. Do not roll too firmly as we want to keep some air in the dough.

• Heat your oil in a pan over medium heat and once oil is hot add your pancake cook for 5 minutes on each side

Transfer to a cutting board, slice and serve with your dipping sauce.

Repeat with next pancake.