

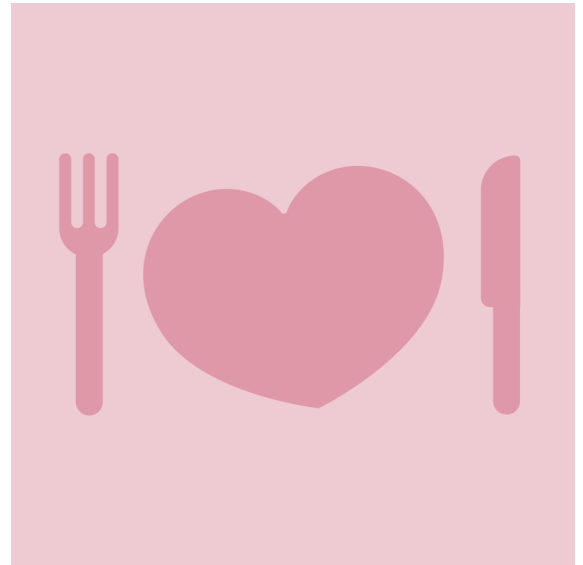


<https://www.luvaduck.com.au/recipes/view/traditional-mandarin-pancakes/>

TRADITIONAL MANDARIN PANCAKES

Difficulty: Easy

Serves: Approx 40 pancakes



INGREDIENTS

4 cups Plain Four (all-purpose flour)

1 1/2 cups Boiling Water

1 tablespoon Sesame Oil

METHOD

1. Place the unsifted flour in a mixing bowl.
2. Make a well in the centre and add the boiling water, stirring rapidly with a fork.
3. Knead the dough well on a lightly floured surface until it is smooth and firm.
4. Return the dough to the mixing bowl, cover and leave to stand for 30min.
5. Knead the dough briefly on a lightly floured surface and roll into a sausage 4cm in diameter.
6. Pull it apart with your fingers to make smooth balls, making sure that they are all the same size.
7. Roll the pieces between your hands and flatten each ball until it is 5mm thick.
8. Brush the top with sesame oil.
9. Place one piece of dough on top of another, oiled sides facing, and roll into a pancake about 15cm across.
10. Heat the frying pan and brush the bottom with sesame oil.
11. Add the paired pancakes to the skillet one at a time.
12. Cook over a medium heat for 30seconds, turn and cook the other side for 30 seconds.
13. Pull the paired pancakes apart with your fingers to make two thin pancakes.
14. Place them on a large piece of foil, one on top of the other, oil side up.
15. Wrap them in the foil and steam for 10mins.
16. Serve as an accompaniment to Peking Duck.

CHEF'S TIPS

Any pancakes left over can be wrapped in foil and kept in the refrigerator for up to three days.