

# Mung Bean Vegetable Pancakes Recipe

(Korean Recipes)

**Ingredients:** Makes 15 pancakes

50g split mung beans, soaked in warm water for 2 hours to soften, then drained

3 eggs

75g bean sprouts, tails discarded

100g kimchi, squeezed dry, then thinly sliced

1 tablespoon finely diced onion

1 scallion, cut into lengths

1 teaspoon grated ginger

1 teaspoon sesame oil

1 teaspoon salt

¼ teaspoon ground white pepper

1 tablespoon plain flour

1 tablespoon rice flour

2-3 tablespoons vegetable oil

**Bindaettok Dipping Sauce:**

3 tablespoons soy sauce

1-2 teaspoons rice vinegar

2 cloves garlic, minced

1 teaspoon sliced scallion

1 teaspoon toasted sesame seeds

½ teaspoon minced red chili

¼ teaspoon freshly ground black pepper

½ teaspoon sesame oil

**Method:**

Combine the Bindaettok Dipping Sauce ingredients, transfer to 2 or 3 serving bowls and set aside. Place the mung beans in a processor and blend to make a slightly coarse paste, adding up to 3 tablespoons of water if necessary. In a bowl, beat the eggs lightly. Add the mung bean paste and mix well. Add the bean sprouts, kimchi, onion, scallion, ginger, sesame oil, salt and pepper and mix gently. Add both flours and mix again. Heat the vegetable oil in a small skillet (diameter of 6 inch/15 cm) over medium heat, and pour in enough of the batter mixture to cover the bottom of the skillet. Cook for 2 to 3 minutes until brown underneath, then turn the pancake over and cook on the other side. Drain on paper towels and keep warm. Repeat until all the batter is used up. Serve the pancakes with the Bindaettok Dipping Sauce on the side. If the pale, yellow split mung beans are not available, use whole green mung beans, which must first be soaked in hot water so that the skins can be slipped off.