

Oyster and Leek Pancakes Recipe (Korean Recipes)

Ingredients: Serves 4

30 g leek
12 pieces of oyster
2 cloves garlic, peeled and sliced or chopped finely

Pancake ingredients:

2 cups of mid-gluten flour
1 egg
1 teaspoon salt
1½ cups of water
1 tablespoon of yam starch or corn starch

Method:

Stir well all ingredients for pancake ingredients to batter consistency. Leave aside. Cut leek to small pieces, clean oysters and add into pancake batter together garlic. Stir well to combine. Heat 4 tablespoons oil in a frying pan and pan-fry the mixed pancake batter on medium heat until golden brown on both sides. Serve pancake dipped in pancake sauce.

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