

## **Pancakes for Peking Duck Recipe**

### **(Chinese Recipes)**

**Ingredients:** Makes 12 pancakes

1¾ cups high-gluten flour

¾ cup boiling water

½ cup flour, for dusting

1½ teaspoons sesame oil

#### **Method:**

Place the flour in a bowl. Slowly add the boiling water and mix with a wooden spoon or 4 chopsticks in one direction. When the flour absorbs the water and cools, knead the dough into a ball, then place on a work surface dusted with flour. Knead for about 2 minutes, until the dough is thoroughly mixed. Place in a bowl, cover with plastic wrap, and allow to rest for 30 minutes. On a work surface dusted with flour, roll the dough into a 12-inch sausage shape, then divide it into 12 equal pieces. Flatten each piece with your palm, dusting if the dough sticks. As you work, cover unused dough with plastic wrap. Working with 2 pieces at a time, wipe the top of one gently with sesame oil and place the other flattened piece on top. Dust with flour, if necessary, and roll them into a double-layer round pancake, 7 inches in diameter. Heat a wok over medium-low heat for 1 minute. Put the double pancake in the hot, dry wok and cook for 1 minute, until the pancake begins to bubble up. The heat in a dry wok must be controlled carefully. If too high, the pancakes will burn. Turn the pancake over and cook until a few brown spots are visible. Remove from the wok and separate the layers. You will have 2 pancakes, each browned lightly on one side, white on the other. Repeat until all the dough is used. To steam the pancakes for Peking Duck service, invert a steamproof dish in a steamer and lay the pancakes, stacked on top of one another, over it. Steam for 5 to 7 minutes, until hot and pliable. Serve as directed for Peking Duck. The pancakes may be frozen for up to 3 months.

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