

# Seafood and Scallion Pancakes Recipe

(Korean Recipes)

**Ingredients:** Serves 4

40g glutinous rice flour  
40g rice flour  
50g flour (all-purpose or plain)  
1 large egg, lightly beaten  
1 teaspoon salt  
½ teaspoon ground white pepper  
¾ cup water  
8 teaspoons vegetable oil  
12-16 scallions, cut into 6-inch lengths, or length of the skillet  
100g fresh oysters, rinsed and drained or 150g mixed seafood,  
such as fish, clams, shrimps and squid, cut into small pieces  
Generous pinch of dried chili strips, or 1 red chili, de-seeded and  
sliced into long, thin strips (optional)

**Garlic Soy Dip:**

3 tablespoons soy sauce  
½ -1 tablespoon rice vinegar  
1 teaspoon minced garlic  
½ teaspoon sesame oil  
1 teaspoon toasted sesame seeds  
¼ teaspoon freshly ground black pepper

**Method:**

Mix all the ingredients for the dip in a bowl and set aside. Combine the flours, egg, salt and white pepper in a mixing bowl, gradually stirring in the water to make a smooth, thin batter. Keep 4 tablespoons of the batter aside, then divide the rest of the batter into 4 portions. Heat 2 teaspoons of the vegetable oil in a skillet (diameter of 6 in/15 cm). When the oil is moderately hot, add 1 portion of the batter and spread it over the base of the skillet to make a thin pancake. Lay the scallion sections in neat rows on the batter, then scatter the seafood and chili on top. Drizzle 1 tablespoon of the reserved batter over the scallions and oysters to secure to the pancake. Cook for 2 to 3 minutes over medium heat until the pancake is golden brown underneath and the top starts to set. Turn the pancake over and cook for another minute. Repeat with the remaining portions of batter to make 4 pancakes. Serve hot with little bowls of the Garlic Soy Dip. To save time, make 2 large pancakes in a 12-in (30-cm) skillet and slice scallions to fit. For an equally delicious vegetarian Scallion Pancake, omit seafood and double the amount of scallions. Plenty of scallions add extra flavor to this version, made with fresh oysters.