

Haemul Pajeon ; Korean seafood and green onion pancakes |

Recipe for 4 portions

Description

An authentic Korean seafood pancake in your kitchen with all the savory flavors, a soft interior, and a crispy outside that you will surely love!

Note

Frying smaller pancakes as opposed to 1 big pancake is easier to handle and you get more crispy bits.

Ingredients

Pancake

- 100 Gr Flour
- 2 Tbsp Cornstarch
- 1 Tsp Baking powder
- 1 Pinch(es) Garlic powder
- 1 Unit(s) Egg
- 75 Ml Water

- Salt and pepper

Garnish

- 8 Unit(s) Green onion
- 1 Small Red hot chili
- 100 Gr Chinese cabbage
- 100 Gr Fresh shrimp
- 100 Gr Cooked mussel

- Salt and pepper

Sauce

- 2 Tbsp Soy sauce
- 2 Tbsp Season rice vinegar
- 2 Tsp Roasted sesame oil
- 1 Tsp White and black sesame seeds

- Salt and pepper

Preparation

- Preparation time **60 mins**

Preparation

Cut the green onions into strips (3cm) and chop the cabbage.

Finely chop the red pepper.

Coarsely chop the prawns and mussels.

Mix all the ingredients for the pancake batter, salt, pepper and leave to rest for 10 minutes.

In a small bowl, combine all the ingredients for the sauce and set aside.

Pancake

Preheat a large non-stick skillet with a little vegetable oil.

Mix in pancake batter; green onions, seafood, red pepper, cabbage.

Cook in a little mixture at a time to form small pancakes.

Cook over medium heat until bottom is golden brown, about 3-4 minutes.

Flip the pancake and add a little vegetable oil to the edges. Cook another 3-4 minutes until the seafood is cooked through and the crepe is golden brown. Remove and place on absorbent paper.

On the plate

Place the pancakes on a plate and serve the sauce in a small bowl aside.

Bon appétit!