Sides / South Korea

Korean Pajeon (Scallion Pancake)

A wide, flat pancake of rice flour batter loaded with bundles of whole scallions, fried in a generous pool of oil until the underside is a shatteringly crisp lacework of golden crust and the interior is chewy, savoury, and yielding.

Time 35 min **Servings** 4

What you'll need.

- ☐ 60 parts Rice flour
- ☐ 40 parts Plain wheat flour (all-purpose)
- ☐ 100 parts Ice-cold water
- ☐ 10 parts Egg
- ☐ 60 parts Scallions (green onions), whole or halved lengthwise
- ☐ 2 parts Fine salt
- ☐ 20 parts Neutral oil (vegetable or rice bran)
- ☐ 15 parts Soy sauce, rice vinegar, sesame oil, chilli flakes (dipping sauce)

Let's make it.

01 Whisk rice flour, all-purpose flour, and salt in a bowl. Add the egg and ice-cold water. Whisk until just combined — a few small lumps are fine. The batter should be thinner than pancake batter, closer to heavy cream in consistency. Cold water is essential: it prevents the glutinous rice flour from becoming gummy.

02 Add the whole scallions to the batter and fold to coat. For a well-structured pajeon, lay the scallions parallel to each other rather than scattering them randomly — this creates the characteristic striped cross-section when cut. The scallion-to-batter ratio should feel more vegetable than batter: you want the scallions to be the star, barely held together by the batter.

03 Heat a generous amount of oil in a wide, heavy skillet (24–26 cm) over medium-high until shimmering. Pour in the scallion batter and spread quickly with a spatula into a round of even thickness — about 7 mm. Cook without touching for 4–5 minutes. Peek at the edge: when the underside is deeply golden, flip using a plate if needed. Fry the second side 3–4 minutes, pressing gently with the spatula for full contact. The pancake should be audibly sizzling the whole time.

04 Whisk together soy sauce, rice vinegar, sesame oil, and a pinch of chilli flakes into a sharp, savoury dipping sauce. Cut the pajeon into wedges or squares with kitchen shears or a sharp knife. Serve immediately — the crust softens within minutes. The dipping sauce should be served cold in a small bowl alongside.

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Servings are an estimate; check quantities in the source recipe.
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