Bread & baking / South Korea

Pajeon (Scallion Pancake)

A thin, crispy-edged savory pancake loaded with whole scallions — golden underneath, tender within, served with a sharp soy-vinegar dipping sauce.

Time 25 min **Servings** 4

What you'll need.

- ☐ 75 parts All-purpose flour
- ☐ 25 parts Rice flour (for crispness)
- ☐ 100 parts Ice-cold water
- ☐ 10 parts Egg (large)
- ☐ 2 parts Fine salt
- ☐ 60 parts Scallions / green onions (whole, trimmed)
- ☐ 10 parts Neutral oil (canola or grapeseed)
- ☐ 8 parts Rice wine vinegar (for dipping sauce)
- ☐ 15 parts Soy sauce (for dipping sauce)

Let's make it.

01 Combine the all-purpose flour, rice flour, and salt in a mixing bowl. Add the ice-cold water and egg and whisk until just combined — lumps are acceptable and preferable to over-mixing. The batter should be thin, closer to crepe batter than pancake batter. Cold water and minimal mixing are what keep the final pancake light and crispy rather than chewy.

02 Heat a 25–28 cm (10–11 inch) non-stick or well-seasoned cast iron skillet over medium-high heat. Add the oil and swirl to coat. Lay the scallions across the pan in a single layer, filling edge to edge. Pour the batter over the scallions, tilting the pan to coat evenly in a thin, even layer. The batter should just barely cover the scallions. Cook without touching for 3 to 4 minutes.

03 Flip the pancake in one confident motion with a wide spatula. If it tears, press it back together immediately — the batter will seal. Cook the second side for 2 to 3 minutes until golden. For extra crispness, press down firmly with the spatula for the last minute of cooking. Slide onto a cutting board.

04 Stir together the soy sauce and rice wine vinegar in a small bowl. Optionally add a pinch of gochugaru, a few drops of sesame oil, and a small amount of sugar. The sauce should taste sharply acidic and salty — its job is to cut the richness of the fried pancake. Serve alongside the pajeon cut into rectangles or wedges.

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