



# Two Tubers

## All things potato and truffle

### Combination Korean Style Pancake

#### Ingredients

¾ cup plain flour  
2 Tbsp potato starch (substitute corn flour)  
½ tsp Baking Powder  
180 ml cold water (chilled)  
8 Spring Onions  
1 small roasting potato grated  
(Makes two 18 cm pancakes)

#### Method

Remove the white tip spring onion, saving it for the dipping sauce. Clean the green tops and chop them into roughly 8 to 10cm lengths.

Keep 12 to 16 good pieces for the base of the pancake, if these are thicker than a pen, slice in half. Slice the remaining green tips long ways, as finely as possible.

Place the sliced spring onion green tips in a mixing bowl with the water. If not cooking immediately, place the bowl with water and spring onion in the fridge for later.

When ready to cook, sift flour, potato starch and baking powder into the bowl with water and spring onion. Mix gently to combine. The mixture should be like pouring cream.

In a frying pan, add oil and lay half the spring onion pieces reserved for the base, side by side, all lined up one way, to form a raft. Heat until the spring onions start to sizzle. Spoon half the batter on top of the spring onion pieces, ensuring you include some spring onion pieces from the batter and spread out. Return to low heat, grate half the potato, and sprinkle on the pancake. Cook for 5 minutes until crispy on the bottom and flip. You will need to use a spatula to flip. Cook another 5 minutes until the potato is crispy, adding more oil if required. Lift out of the pan and cut into bite-size squares. Serve with Korean Truffle Honey Dipping Sauce.

#### Notes

If the base has softened, flip the pancake and cook for another minute or two until crisp.

You can also reheat the pancake by placing it in a hot fry pan for one minute or two, flipping it and heating it for a further minute or two before serving.