Korean Kimchi Pancake



Serves: 2
Step: 2

All you need to season is kimchi powder! Even if you don't have a special powder, you can make a classic Korean recipe without fail!

Ingredients

- 120g tempura flour
- 3 tbsp Kimuchinomoto
- 120ml water
- half bunch of Chinese chives
- 2 tbsp sesame Oil

How to make

STEP 1: Mix tempura flour, kimuchinomoto and water in a bowl. Mix in the Chinese chives cut into 5cm length and leave for about 10 minutes.

STEP 2: Heat sesame oil in a frying pan, pour in step1, and grill both sides slowly over low heat until browned.

Tags: Ethnic cuisine, Korean Pancake