

Korean Pancakes: Pajun

This easy Korean pancake recipe, called Pajun is loaded with vegetables, and served with a spicy soy dipping sauce.



Ingredients:

For the Pajun (Pajeon):

- 240g Plain flour
- 375 ml water
- 1 large egg
- 1 teaspoons sea salt
- 4 hash browns
- 1 carrot shredded
- 1 red pepper, julienned
- 1 small courgette, julienned
- 1 bunch spring onions, sliced
- Pepper to taste
- Vegetable oil for cooking
- 1 teaspoon sesame seeds
- 1/4 teaspoon crushed pepper

For the Dipping Sauce:

- 125 ml low-sodium soy sauce
- 75ml water
- 1 tablespoon rice vinegar
- 2 tablespoons sugar
- 1 tablespoon sesame oil
- 1 minced garlic clove

Directions:

1. Place all the dipping sauce ingredients in a microwave-safe bowl. Whisk and warm in the microwave for 1-2 minutes, just long enough for the sugar to dissolve. Whisk again and set aside.
2. In a large bowl, beat together the flour, water, egg and salt. Mix in the thawed hash browns, then set the batter aside to rest.
3. Preheat [two non-stick skillet](#)s to medium high heat. Slice all the veggies julienne (long thin strips) and mix into the batter. Pepper to taste. If the batter still seems very thick after the veggies are mixed in, add 2-3 tablespoons of water and mix well.
4. Now add a little oil to each skillet and swirl around. Ladle enough veggie batter into each skillet to completely cover the bottom. Fry for 4-5 minutes, per side. Repeat with remaining batter. Cut the Korean pancakes into wedges and serve warm with the dipping sauce.