

# Korean Pancake (Pajeon)

---

## Ingredients

|  |                             |
|--|-----------------------------|
| 1¼ cup besan flour   | Oil for frying              |
| ¾ tsp salt   | Dipping sauce               |
| 185ml chilled water (may need more as the batter will thicken a little as it sits)                               | 2 tbsp soy sauce            |
| 1 clove garlic minced  | 2 tsp mirin                 |
| 1 tbsp miso paste  | 2 tsp umeboshi plum vinegar |
| ¼ to ½ cup kimchi  | 1 tbsp lemon juice          |
| 400g vegetables sliced thinly on a mandolin – I used potato, sweet potato and carrot (you can also use zucchini) | 2 tsp toasted sesame oil    |
|  | 1 tsp sesame seeds          |

## Method

1. For the dipping sauce mix everything together.
2. For the batter, mix the besan flour, salt and water together and mix in the miso paste and kimchi.
3. Fry the potato and sweet potato on one side until it is brown in oil. And remove to a plate.
4. Add more oil to the frying pan. Place some of the fried potatoes and sweet potatoes (fried side up) and other veg back in the frying pan about 5 cm wide cook for 3 minutes. Then spoon on a layer of the batter and turn over and cook for up to 5 minutes or until browned.
5. Repeat step 4 until all pancake batter is used up.
6. Serve with the dipping sauce.