

Korean Vegetable Pancakes

Ingredients

- $\frac{1}{2}$ cup plain flour
- $\frac{1}{2}$ cup potato starch/cornflour
- $\frac{1}{2}$ tsp baking powder
- 1 tsp sea salt
- 1 egg
- $\frac{1}{4}$ cup finely chopped kimchi
- 1 tbs juice from the kimchi
- 2 cups finely chopped julienned mixed vegetables (e.g. carrots, zucchini, capsicum)
- 5 spring onions thinned out lengthways and cut into roughly 4cm batons
- Vegetable oil for shallow frying
- $\frac{3}{4}$ cup of cold water



Dipping sauce

- $\frac{1}{4}$ cup soy sauce
- 1 tbs white vinegar
- 1 tsp sesame oil
- $\frac{1}{2}$ tsp sugar

Method

1. Preheat oven to 150C/300F
2. For the dipping sauce, combine the ingredients in a bowl and set aside until ready to serve.
3. For the pancakes, combine the flour, potato starch, baking powder and salt in a large bowl. Mix until well combined. Add the egg and $\frac{3}{4}$ cup of cold water. Whisk until well combined. Then fold through the kimchi, kimchi juice, vegetables and 2/3s of the spring onions.
4. Heat enough oil to just cover the base of a shallow frying pan over medium-high heat. Scoop $\frac{1}{4}$ cupfuls of the batter mixture into the pan. Spread out a little with the back of a spoon. Cook for 2-3 minutes on each side, or until golden and the batter has cooked through. You'll need to do this in batches, so transfer cooked pancakes to a baking tray, season with a little more salt and keep warm in the oven while you cook the rest.
5. Sprinkle with the remaining spring onions. Serve with dipping sauce.