

# Spring Onion Pancakes

**Season:** Autumn

**Type:** Side

**Serves:** 30 tastings

**From the garden:** Chives

**Class focus:** Rolling up the pastry, finely chopped herb



<b>Equipment:</b>	<b>Ingredients:</b>
Small mixing bowl x 1 Wooden spoon x 1 Rolling pin x 3 Chopping boards and knives Measuring spoons Frying pan x 2 Spatula x 2 Serving plate x 5 Kitchen tong x 5	8 chives (finely chopped)  5 sheets puff pastry (thawed)  Some canola oil for frying

## What to do:

1. Wash all the herb.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the chopped chives in a small mixing bowl.
4. Divide it into 5 portions and put a portion onto each piece of pastry.
5. Spread the mixture on the pastry.
6. Starting from one end, gently roll the pastry up tightly.
7. Cut each roll into 6 pieces.
8. Put the cut side up, use a rolling pin to flatten and roll out each pastry like a flatbread.
9. Drizzle some oil in 2 large frying pans and heat over medium-high heat.
10. Fry pancakes in batches until golden on both sides, about 2 minutes each side.
11. Serve into 5 serving plates with a kitchen tong in it.

## For gluten free option:

After the completion of **Step 3**, please get Angela to take some chives out for making the gluten free version.