

# Spring Onion Pancakes

**Season:** Summer

**Type:** Side

**Serves:** 35 tastings

**From the garden:** Chives

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



## Equipment:

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  
Spray oil x 2  
Serving plate x 5  
Kitchen tong x 5

## Ingredients:

1 spring onion (white & green parts, finely chopped)  
6 chives (finely chopped)  
1 tablespoon sesame oil  
  
5 sheets puff pastry (thawed)

## What to do:

1. Wash all the herbs.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Combine the first 3 ingredients in a small mixing bowl.
4. Divide the spring onion mixture into 5 portions and put a portion onto each piece of pastry.
5. Spread the mixture on the pastry leaving 2 cm gap on one end.
6. Starting from the opposite end, gently roll the pastry up tightly.
7. Cut each roll into 7 pieces.
8. Put them cut side up and use a rolling pin to flatten and roll out each pastry like a flatbread.
9. Spray 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.