

Pajeon



Ingredients

- 1 cup Korean pancake mix
- 1/2 cup cold water
- 2 large beaten eggs
- 180g calamari rings
- 10 stalks green onions – cleaned and cut length ways to fit your skillet (You typically need to cut in half or thirds)
- 1/3 carrot
- 1/3 onion
- Some vegetable cooking oil
- 10g salt
- maggi soy sauce(for marinade)



Recipe

1. Prepare the seafood, green onions, and optional peppers, draining the excess water. Mix the seafood with the sesame oil.
2. In a large bowl, mix the pancake mix with 1/2cup cold water and the egg. Add a little more water until the batter is slightly thick but still runny. (For crispy pajeon, the batter should be relatively thin.)
3. You can mix everything with the batter. Heat 2 to 3 tablespoons of vegetable oil in a non-stick pan over medium heat, ladle 1/2 of the mixture into the pan and spread it evenly into a thin round shape.



Korean cooking class

11th Oct 2017



Japchae

Pajeon

Japchae

Prep Time

15 mins

Cook Time

30 mins

Total Time

45 mins

Ingredients

150g pork (marinated by salt, black pepper and minced garlic)

1/2 onion

2 king oyster mushrooms

1/2 carrot

1/2 bell pepper

200 ~ 250g Korean sweet potato noodles

Sauce:

1/3 cup Korean soy sauce

1/3 cup sugar

1 Tbsp white sesame seeds (roasted/toasted)

Sesame oil(as needed)

Kosher salt (as needed)

Freshly ground black pepper (as needed)

Recipe

Step 1: Cut all the ingredients into thinly slice/julienne strips.



Step 2: Boil and rinse the glass noodles.

When the water starts to boil, add the glass noodles. Cook on high heat for about 11 minutes and rinse them twice in cold water, then drain.

Step 3: Stir fry, and cook each ingredient separately.

-Add some cooking oil (1 to 2 tsp), each of pork(marinated), onion, carrot, mushrooms and pinch of salt. Stir fry it separately until it is cooked (1-2 mins) on low to medium heat.



-Add some cooking oil (1 to 2 tsp), marinated noodles with soy sauce and sugar and stir fry until it is cooked (2-3 mins) on low to medium heat.



Step 4: Mix all together!

-Add all the vegetables and the noodles to the bowl. Mix thoroughly. You can add some sesame seeds if you want.

