

# Spring Onion Pancakes



Servings: 8

## Ingredients:

- 325g/11 1/2 oz. plain white flour
- 1 bunch (100g/3 1/2 oz.) spring onions
- Salt, to taste
- 4 tbsp. vegetable oil, for brushing and frying

**Method:**

1. Trim the spring onions and chop them finely.
2. Put 250ml/8 1/2 fl oz. of warm water into a large mixing bowl. Add the salt. Gradually add flour until you have a dough that can be lifted out of the bowl in a ball. Transfer to a floured worktop and knead, gradually incorporating the remaining flour. Bring the dough into a ball and cut it into four.
3. Take one of the dough pieces and roll it into a large rectangle. Brush lightly with vegetable oil and sprinkle with a quarter of the chopped spring onions. Starting from a long edge, roll the dough tightly into a snake shape.
4. Cut the snake in half and then coil each half, as if you were coiling a rope. Pat flat and then use a rolling pin to roll each coil into a flat bread about 15cm/6in in diameter. Continue with the remaining dough, then fry each bread in a little oil on both sides, until golden. Cut into wedges to serve.

**Allergens:**