

Scallion Pancake with Market Salad & Blackberry Basil Gastrique

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This is a great dish as an appetizer or a whole meal. Don't let the ingredients or techniques scare you away from this one. More than likely you'll have many of the ingredients at home already and many of the ingredients can be easily substituted based on what you have on hand or what looks good when you walk around the market.

The salad and the gastrique especially can feel intimidating but are ultimately just a way to use simple ingredients to make a deliciously crispy and savory pancake more interesting. The salad can include anything that you have in your fridge or anything that looks fresh at the market. The gastrique is really just a fancy word for a sweet sauce that also has some acid to help keep it balanced. Feel free to substitute the honey for something else sweet and balance with an equal part of vinegar of your choice.

Scallion Pancakes

- 2 Cups AP flour, unbleached
- $\frac{3}{4}$ Cup HOT water
- 1 $\frac{1}{2}$ Tsp. salt
- 2 Cups diced scallion or green onion
- 3-4 oz. toasted sesame oil
- 4-6 oz. neutral, high heat oil (avocado, safflower, grapeseed)

Market Salad

- 1 fennel bulb
- $\frac{3}{4}$ Cup finely shredded cabbage
- 1 med. radish
- 1 $\frac{1}{2}$ oz citrus juice (choose your favorite)

Blackberry Basil Gastrique

- 1 Cup honey
- 1 Cup vinegar (choose your favorite)
- $\frac{1}{2}$ Cup fresh blackberries
- 1 Bunch fresh basil

Directions:

1. Add HOT water to a large bowl with salt. Water should be as hot as you can get straight from your tap. If you can't touch it, it is too hot.
2. Pour flour into water, mix with a fork or rubber spatula. As dough starts to come together, push together with your fingers, until it forms a shaggy ball. Dough may seem slightly dry at first.
3. Transfer dough onto a clean counter top lightly dusted with flour and knead together. Dough should visibly get smoother and feel more cohesive. Knead by folding gently in half and pushing gently with the palm of your hand away from you. Turn 90 degrees and repeat until the dough comes together. Cover with plastic wrap and leave on the counter for 30-40 minutes.
4. Add honey and blackberries to a non-reactive (steel) pot over medium heat. Watch for honey to get bubbly and almost foam, stirring occasionally so it doesn't boil over.
5. Stir in vinegar and mix thoroughly. Leave on low heat so that mixture bubbles and steams but doesn't boil over. Stir and watch until mixture reduces by roughly half. Remove from heat when mixture evenly coats a spoon or spatula when removed from sauce and drips easily. Add cleaned basil to mixture and cool rapidly, ideally with an ice bath but moving to a fresh container in the fridge also works.
6. Use a sharp knife or mandoline to make thin, fine slices of cabbage, basil and radish. Add all to a mixing bowl and gently stir with citrus juice and fresh pepper to taste.
7. Remove plastic from resting dough and pull or cut off a small piece, enough to form a 2 inch ball. Roll on a lightly flour dusted counter into a flat disc about $\frac{1}{4}$ inch thin, don't worry too much about the shape.
8. Lightly coat dough with sesame oil and sprinkle generously with diced scallions.
9. Roll dough into a log with scallions in the middle and twist until round. Dough should look like a cinnamon roll. Press together and repeat with remaining dough.
10. Place large skillet onto stove over medium-high heat.
11. After about 10 minutes, add about 1 Tbsp. of oil to skillet. Oil should move freely and quickly but not smoke.
12. Lightly dust dough on both sides with flour and roll out into thin disk and gently drape into pan starting close to you and dropping on the far side of the pan so you don't get splashed with any hot oil. Cook in pan until bubbly on top, golden brown and crispy on the bottom. Flip and repeat on other side.
13. Top pancake with a generous amount of dressed salad and drizzle with gastrique to taste. Add a little fresh black pepper and salt or any other favorite spices.