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### **Pa Jon – Korean-Style Pancake**

Chef tip: for crispy pancakes use very cold water in the batter

Serves 4

<i>Amount</i>	<i>Measure</i>	<i>Ingredient</i>
¾ Cup	3 ounces, 84g	All-purpose flour
¼ Cup	1 ounce, 28g	Rice Flour
¾ Cup	6 ounces, 180 ml	Water, ice cold
1 Cup julienne	4 ounces, 112g	Green onions, cut into 1 ½ inch long,
¼ Cup	1 ounce, 28g	Zucchini (skin on), julienne, no seeds
¼ Cup	1 ounce, 28g	Red bell pepper, julienne
4 tablespoons	2 ounces, 60 ml	vegetable oil

1. Sift flours together; add water a little at a time, until it is the consistency of thin pancake batter.
2. Add vegetables and mix
3. Over medium-high heat coat griddle or frying pan with just enough oil to thinly cover.
4. Cook batter in two batches, creating two large flat circles. Distribute the batter and vegetables evenly around the pan. Cook to golden brown, 3 minutes. Flip and cook other side, 2-3 minutes. Adjust heat if necessary to prevent burning, add oil as needed. Smaller pancakes are acceptable.
5. Cut pancake into 4 or 8 pieces and serve hot with Seasoned Soy Sauce (Yangnyum Ganjang) or Vinegar Soy Sauce (Cho Ganjang)

### **Yangnyum Ganjang – Seasoned Soy Sauce**

Yield: ½ cup (4 ounces, 120 ml)

<i>Amount</i>	<i>Measure</i>	<i>Ingredient</i>
4 tablespoons	2 ounces, 60 ml	Soy Sauce
¼ Cup	1 ounce, 28 g	Green onion, minced
1 tablespoon		Toasted sesame seeds
1 tablespoon	½ ounce, 15 ml	Sesame oil
½ tablespoon		Chili Powder <i>Kochukaru (Gochu Galu)</i>
½ teaspoon		Black Pepper

1. Combine all