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by James Kang, Chef in Sonamu, Asiana Hotel

Pajeon

Ingredients

Bu Chim Powder - 200g
Spring Onion - 80g
Assorted Seafood - 100g
Water - 300ml
Eggs – 2
Sliced Red Pepper - 5g
Sliced Green Pepper - 5g
Chili Soy Sauce - 20ml

Preparation

1. Mix bu chim powder (or flour) with water, regulating the density
2. Place spring onions in the pan coated with oil, and then pour the buchim mixture onto it
3. Put seafood and chili over the top, and then cook the bottom part of Pancake first
4. Pour egg mixture onto it, and then turn it over
5. Cook it thoroughly until the pancake gets golden brown

Cooks Note