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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
