



Stuffed Salmon Pancakes

with Fishwife x FBJ Smoked Salmon

A take on classic scallion pancakes, this time stuffed with all the goodness of shiitake mushrooms, green cabbage, scallions, and of course, the Smoked Salmon with FlyByJing Sichuan Chili Crisp.

<p>45 MINUTES</p>	<p>2 SERVINGS</p>
<p>15 INGREDIENTS</p>	<p> SPICE LEVEL</p>



Stuffed Salmon Pancakes with Fishwife x FBJ Smoked Salmon

INGREDIENTS

For the dough

- 2 ¼ cups flour
- ¾ cup water
- 1 teaspoon of salt

For the filling and frying

- ¼ cup loosely packed dried shiitake mushrooms
- ½ cup green or Napa cabbage, chopped
- 4 scallions, chopped
- 3–4 cloves of garlic, minced
- 2 tablespoons of Chinese water chestnuts, chopped
- 1 teaspoon Chinese Five Spice
- ½ teaspoon white pepper
- 2 teaspoons soy sauce
- 1 teaspoon sesame oil
- 1 tin of Fishwife Smoked Salmon with FlyByJing Sichuan Chili Crisp
- ¼ cup sesame seeds
- 2 tablespoons of neutral oil, like canola or grapeseed
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DIRECTIONS

1. Rehydrate shiitake mushrooms, if using dried. Pour boiling water over the mushrooms and let soak until even the stems are no longer dry for around 20–30 minutes, while the dough is being prepared.
2. For the dough: In a medium sized bowl mix together flour, salt, and water by hand until a shaggy mass is formed.

Turn mass onto a flat surface, like a cutting board, and knead until smooth.
3. Place smoothed dough into a bowl, greased with a teaspoon of neutral oil. Let rest covered with a kitchen towel in a warm area for an hour, or until the dough does not spring back when prodded with a finger.
4. For the filling: Chop cabbage, scallions, garlic, and Chinese water chestnuts into bite size pieces and set aside.
5. Heat a frying pan over medium heat, and add in about two teaspoons of neutral oil.
6. Open up the tin of Fishwife Smoked Salmon with FlyByJing Sichuan Chili Crisp, and mix into the filling.
7. Add the filling into pan, stirring constantly.
8. Cook until the cabbage is soft, and the mixture has decreased. Take the pan off of the heat to cool.
9. When the dough has risen until almost double its original size, punch down the dough and turn out onto a floured surface. Knead until smooth again.
10. Cut dough into four equal pieces. Roll out each dough ball into a 12" x 7" rectangle.
11. Spoon two tablespoons of cooled filling onto top third of the dough, and spread evenly, leave an inch border from edge.
12. Roll up dough lengthwise into a coiled log, and seal open seams by pinching the dough together.
13. From top to bottom, roll the log again, into another spiraled, shorter log. With the bottom of your palm, press the dough spiral-side down— being gentle here as to not split the pancake. A few leakages of filling here and there won't hurt!
14. Press pancakes into a shallow bowl of sesame seeds, using water or sesame oil to adhere the seeds.
15. Heat a clean frying pan over medium heat with two tablespoons of neutral oil.
14. Add in the pancakes, non-sesame seed side down. Cook until golden brown, then flip and turn the heat to low.
17. Add in two teaspoons of water. Cover steam pancakes. Remove lid after 10 minutes, and turn up the heat to medium to crisp sides on the pancakes.
18. Take the pancakes out when the sides are not sticky to the touch, and serve with scallions and FlyByJing Sichuan Chili Crisp.

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