

## **Mandarin Pancakes (Mushu Shells)**

<http://userealbutter.com/2013/02/13/mandarin-pancake-mushu-shells-recipe/>

*from Chinese Snacks by Huang Su-Huei*

2 1/2 cups all purpose flour  
3/4 cup boiling water  
1/4 cup cold water  
vegetable oil

Place the flour in a large bowl. Add the boiling water and mix together. Add the cold water and mix again until smooth. Mine never became smooth until I gathered it together with my hands and gave it a little kneading. Drape a damp cloth over the dough and set it aside for 20 minutes. Take the dough out of the bowl and knead it on a lightly oiled work surface until smooth and elastic (took me about 5 minutes). Cut the dough in half and roll each piece into a long roll. Cut each one into 10 equal-sized pieces.

Flatten the dough pieces with the palm of your hand into 3- or 4-inch diameter rounds. Spread a thin layer of vegetable oil on a dough round, then place another piece of dough on top of the oiled dough. Press them together then roll them out with a rolling pin to a 6-inch (or larger – I prefer larger), thin round pancake. Repeat for the rest of the dough rounds.

Heat a skillet or flat-bottomed shallow pan over medium flame. Drizzle a dash of oil on the pan and fry one pancake until the fried side begins to show golden bubbles. The top will begin to puff and bubble too. Rotate the pancake in the pan with your fingers to prevent burning. Flip the pancake over when the bottom is golden. Remove the pancake from the pan when the other side is golden. Repeat for the remaining pancakes. After the pancakes are cooked, you can separate them by finding a seam at the edge and carefully peeling them apart. Fold the pancakes into quarters to serve. Cover with a damp cloth to keep them warm and moist. These pancakes can be served with mushu pork or Peking duck. Makes 20 pancakes.