

Taiwanese Fluffy Pancakes (*Zhua Bing*)

<http://userealbutter.com/2018/02/05/taiwanese-fluffy-pancakes-zhua-bing-recipe/>
from [The Woks of Life](#)

dough

2 1/2 cups all-purpose flour
1/2 tsp salt
1/4 cup boiling water
3/4 cup cold water

roux

3 tbsps vegetable oil
4 scallions, whites only, whole
3 whole star anise
1 tbsp Sichuan peppercorns
3 tbsps all-purpose flour
1/8 tsp five spice powder

fillings

2 tsps sesame seeds
1/4 cup scallions, green parts, finely chopped
2 tsps salt

Make the dough: Mix the flour and salt together in a large bowl and form a well in the center. Pour the boiling water into the well and stir it into the flour. While still stirring, gradually pour the cold water around the dough. When the dough becomes shaggy, knead the dough by hand for about 5-10 minutes until it comes together as a smooth ball. Cover with a damp cloth and allow the dough to rest for 30 minutes.

Make the roux: Heat the oil in a small saucepan over low heat. Add the scallion whites, anise, and peppercorns to the oil and heat for 10 minutes until the oil becomes fragrant. Strain out the solids and stir the flour and five spice powder into the oil to form a smooth roux. Cool the roux completely.

Make the pancakes: Cut the dough into 4, 6, or 8 equal pieces. Brush your work surface with a light layer of oil. Roll each piece of dough into a long rope. For 6 pieces of dough, my ropes were about 16 inches long. Use a rolling pin to roll a rope into a flat ribbon. Brush a thin layer of roux onto one side of the dough ribbon. Season with salt and sprinkle sesame seeds and chopped scallions over the roux (don't overdo it). Roll the dough up from one end like a hose. Turn the roll over so a spiral faces up. Flatten the roll with the palm of your hand, then use a rolling pin to roll it into a 1/4-inch thick circle.

Cook the pancakes: Heat a tablespoon of vegetable oil in a skillet (that has a lid) over medium heat. When the oil is hot, set a pancake in the center of the pan and cook until the bottom is golden. With the lid poised over the pan, pour a tablespoon of water down the side of the pan (it will sizzle and splatter) and cover the pan with the lid. Cook for 3 minutes. Repeat the steps for the other side of the pancake. After you remove the lid, allow the pancakes to crisp up in the pan for a minute or two per side. While the pancake is crisping, use chopsticks or tongs to pinch

the pancake to encourage the layers to separate and fluff up in a third dimension. Remove from the pan. Repeat for the remaining pancakes. Serves hot. Serves 6-8.