

thermomix

VORWERK

Spring Onion Pancake

TM 6

TM 5

TM 31

TM 21

Total: 30min

Preparation: 25min

12 portion(s)

easy

## Ingredients

Spring Onion Pancake

- 3 spring onion
- 500 g plain flour
- 350 g water
- 1/2 teaspoon salt
- oil for pasting

## Preparation

Chop the spring onion into small pieces.

Add plain flour, water and salt in the thermomix. Mix for 6 seconds on Speed 6.

Knead for 5 mins.

Transfer the dough to a bowl, cover and rest for 20 mins.

Divide the dough into 2 portions.

Roll each portion to a flat pancake. Brush the surface with oil, then sprinkle with spring onion and season with salt.

Roll the pancake like a cigar. Then pinch the 2 ends together and form a doughnut shape.

Roll the doughnut flat into pancake again. NB the hole in the middle should disappear.

Add oil to a frying pan. Fry on medium heat until golden brown on both sides.

### Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities. **Risk of scalding by spraying of hot liquids:** Do not exceed the maximum filling quantity and observe the

filling level markings of the mixing bowl!

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

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