

Taiwanese Egg Pancake

1 pinch *salt*
160g *flour*
80g *corn starch*
400ml *water*
4 *scallions*
4 *eggs*
120g *shredded cheese*
4 tbsp *pork floss*

Add the flour, corn starch and salt together, and slowly, while mixxing, add the water. Then chop your scallions and put them in. Then add a little bit of oil into a pan, set the heat to medium, then add $\frac{1}{4}$ of the flour/cornstarch/salt mixture. Whisk an egg and pour it on top once the pancake start to set. Add your cheese and pork floss. Wait until the bottom is crispy. Then fold it like an omelet.

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