KitchenBooQ

Buchujeon (Garlic Chive Pancake)

Serves: 4 | Cooking Time 35 minutes | Level: Easy



INGREDIENTS

1 lb (450 g) fresh garlic chives (buchu), washed and chopped into 1-inch pieces
1 cup (125 g) all-purpose flour
1/4 cup (30 g) cornstarch or potato starch
1 1/2 cups (360 ml) ice water, divided
1 tsp kosher salt
2 tbsp sesame oil, for frying

Notes
Store leftovers in an airtight container in the fridge and refrigerate within 2 hours of cooking; do not leave at room temperature. Reheat in a toaster oven or skillet to restore crispness before serving. If fresh garlic chives are unavailable, substitute with a mix of scallions and leeks. For a quick dipping sauce, whisk together 2 tbsp soy sauce, 1 tsp rice vinegar, 1/2 tsp sugar, and a pinch of gochugaru or black pepper.

PREPARATION

1. Place the chopped garlic chives in a large mixing bowl and set aside.

2. In a separate bowl or large measuring cup, whisk together the flour, cornstarch, salt, and 1/4 cup of the ice water until fully combined to form a smooth paste. Slowly pour in the remaining 1 1/4 cups of ice water while whisking constantly to prevent lumps. Let the batter rest for 5 minutes.

3. Heat a large nonstick or cast-iron skillet over medium heat and add 1 tablespoon of sesame oil. Once shimmering, pour half of the batter into the center of the pan. Quickly tilt and rotate the skillet to spread the batter into an even layer about 1/4-inch thick.

4. Sprinkle half of the chopped garlic chives evenly over the wet batter. Cook undisturbed for 5-6 minutes until the edges are set, the bottom is golden brown, and you can see small bubbles forming on top.

5. Carefully flip the pancake using a large spatula or by sliding it onto a plate and flipping it back into the pan. Add another tablespoon of sesame oil to the skillet, then continue cooking for 4-5 minutes until both sides are crisp and deeply golden. Transfer to a cutting board.

6. Repeat with the remaining batter and chives to make a second pancake. Let cool for 2 minutes, then cut into bite-sized squares or wedges. Serve immediately while warm.