

## Scallion Pancakes

1 celery stalk, microplaned  
3 cloves garlic, microplaned  
½ oz peeled ginger, microplaned  
1 Tbsp sesame oil  
1 Tbsp neutral oil  
¼ cup shaoxing wine  
1 Tbsp sweet soy sauce  
2 cups water  
¼ cup preserved black beans, rinsed  
2 bunches scallions, sliced thin (use all)  
3 cups Wondra  
2 additional cups Wondra, plus more for rolling.

1. Saute the aromatics in the oils until fragrant.
2. Add the wine, soy sauce, water and black beans and bring to a boil.
3. Meanwhile, combine the scallions with 3 cups Wondra.
4. Pour boiling liquid into flour/scallion mix. Stir gently to combine.
5. Gently work in 2 more cups Wondra. Chill at least 30 minutes.
6. Roll out with as much flour or Wondra as needed to a uniform thickness of 3/16".
7. Cut into rectangles roughly 2½" x 7" and store on floured rectangles cut out of ½ sheet pan liners.