

Hoddeok

- 1.5 teaspoons active dry yeast
- 1 tablespoon white sugar plus a pinch
- 1 cup milk
- 3-5 cups white flour
- 1 teaspoon kosher salt
- cooking oil
- filling (eg. 1/2 cup brown sugar, 1 teaspoon cinnamon, 1/4 cup chopped pecans)
- optional: powdered sugar

Put 3/4 cup warm water in a bowl. Stir in the dry yeast, and add a pinch of sugar,

Warm the milk over a low heat. After the milk is warm, remove from heat.

Sift 3 cups of flour into a mixing bowl. Stir in a tablespoon of white sugar, and kosher salt. Create a small dip in the center of the flour, in the bowl, and a tablespoon of oil.

After the yeast has awoken (about 15 minutes), pour the yeast and milk into the dip in the flour. Mix thoroughly, adding more sifted flour as needed, until the dough pulls easily away from the sides of the bowl. Knead inside the bowl.

Cover with wax paper, place somewhere warm, and let rise for 2-4 hours, until it's doubled.

Beat the dough down. Cover again, and let rise a second time for 20-60 minutes.

Make the filling by combining the brown sugar, cinnamon and pecans. Alternately, fill with jam or cheese or meat or sweet-potato and brown sugar or red bean paste or whatever!

Separate the dough into 8-12 pieces.

One piece of dough at a time, flatten the dough into a disk, spoon filling on top of the dough, fold over and seal, and roll into a round shape. Flatten each disk a bit with your hands, without tearing it.

Heat a pan just about a centimeter thick with cooking oil, over medium heat, until water spatters on being added.

A couple Hoddeok at a time, place them into the pan to cook. Cook about 30 seconds on one side, then flip. Using a metal spatula and a heavy metal instrument to add force, press each pancake as flat as you can without bursting the pancake. Cook for 60-90 seconds, turn, press and cook for another 30-60 seconds. Turn out on towels to removed excess oil. Let the oil heat back up before putting in the next batch.

Optionally, dust with powdered sugar, and serve.

Reheats well in a microwave or toaster oven.

Serves: 4-8.

Preparation time: 4-7 hours

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