

## **Hae-mul Pa-jeon (해물파전)**

### **Ingredients**

100g Korean Pancake Mix 100mg (*Available from Crazy Korean R15/100mg*) | plain flour, self raising flour, salt, pepper, onion, garlic, rice powder mix

1.25ml Salt

1 Egg

2 Shimeji Mushrooms / or other small exotic mushrooms

10 Spring onions

½ Onion

1/3 Carrot

½ Baby marrow

½ Squid

10 Mussels

### **Method**

1. Place Korean Pancake Mix into a bowl and add salt.
2. Slice mushrooms, onion, carrot, baby marrow and add to the bowl.
3. Cut spring onions to about 20cm length pieces and add to the bowl.
4. Add 1 cup of water and 1 egg.
5. Add thinly sliced squid and whole mussels.
6. Add a little oil to frying pan and then add pancake mix.
7. Keep moving the pancake around until it browns then flip it over and cook other side.