



Trewhitts

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GLUTEN FREE VEGAN KIMCHI PANCAKES

INGREDIENTS

- 40g** gram flour
- 40g** buckwheat flour
- 150ml** unsweetened plant-based milk or water
- ½ tsp** baking powder
- Pinch** sea salt
- 1 tbsp** olive oil, plus extra for frying
- 150g** kimchi, roughly chopped, plus 2 tbsp kimchi juice (from the jar)
- 1 large** spring onion, trimmed and roughly chopped
- Westlands** Red Vein Sorrel, Red Amaranth, Micro Broccoli

METHOD

1. Whisk together the buckwheat flour and gram flour with milk or water, baking powder and sea salt in a bowl.
2. Drop in the kimchi and spring onion into the batter along with the kimchi juice.
3. Heat a splash of oil in a non-stick frying pan over a medium–high heat. Add the pancake batter and cook for a couple of minutes until the bottom of the pancake is golden brown and the top just starts to set, then turn it over and cook for a few more minutes.
4. Meanwhile, make a salad using Westlands Microgreens, making a simple dressing with sesame oil, lime and miso
5. Slide the pancake from the pan and cut into bite-sized strips. Serve with the salad and the dipping source of your choice.

PREP TIME | 15 minutes

COOK TIME | 5 minutes

READY IN | 20 minutes