

How to Make Crispy Korean-Style Prawn Pancakes in Minutes

This recipe stands out for several reasons:



TIME
30 min

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INGREDIENTS

- 200g prawns, peeled and chopped
- 1 cup all-purpose flour
- 1 cup water
- 2 scallions, finely chopped
- 1 egg
- 2 tablespoons sesame oil
- Salt and pepper to taste
- Vegetable oil for frying

DIRECTIONS

1. Growing up, my family often gathered around the table for weekend brunches, and one dish that always made an appearance was prawn pancakes. The crispy edges and savory filling brought everyone together, and the aroma would fill the house with warmth and laughter. Today, I want to share a quick and easy recipe for crispy Korean-style prawn pancakes that will transport you back to those cherished moments.

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Original recipe: <https://chefmaniac.com/how-to-make-crispy-korean-style-prawn-pancakes-in-minutes/>