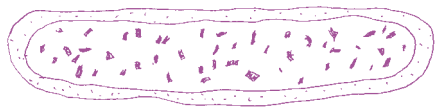


## SHAPING, FRYING & SERVING FRIED SCALLION & FLAKY FLATBREADS



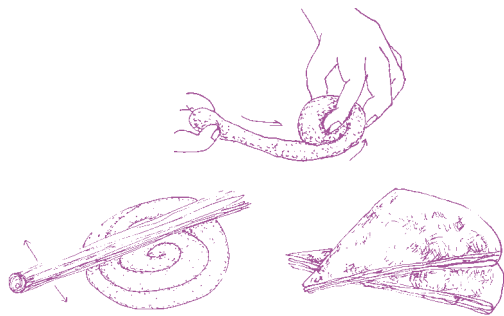
1

Divide the dough into 6 equal portions and roll each portion into a smooth ball. Working on 1 piece at a time, and keeping the other portions covered so that they do not dry out, use a Chinese rolling pin to roll the ball out into a strip about 12 inches long, then pull gently on both ends to create a strip 18 inches long. Smear one-sixth of the paste on top of the strip and sprinkle one-sixth of the onions all the way down the strip.



2

Roll up the strip from one of the long sides to form a rope, and then pull this rope gently to form a strand 24 inches long. Repeat with the rest of the dough and paste until you have 6 strands.



3a

*a. To make Fried Scallion Flatbreads*, coil the strand until you have a flat circle, then roll this circle out into an 8-inch disk. Repeat with the rest of the strands until you have 6 disks. (The uncooked breads can be frozen on plastic wrap-lined baking sheets at this point and then stored in a resealable plastic bag.) Heat a flat frying pan over medium-high heat and then film the bottom with oil. As soon as the oil is hot, place a bread in the pan. Cover the pan and fry until the bottom is golden and the bread is puffy. Turn the bread over, cover again, and fry until the second side is also golden. Remove to a plate lined with paper towels and keep the bread warm in a 250°F oven for up to 20 minutes. Cut each flatbread into 6 or so wedges.



3b

*b. To make Flaky Flatbreads*, first use a sharp knife to make 7 or 8 slashes down the length of each strand. Then lightly coil the strands (don't mash them together) to form flat circles, and roll these circles out into 8-inch disks. (The uncooked breads can be frozen on plastic wrap-lined baking sheets at this point and then stored in a resealable plastic bag.) Fry the breads as directed in Step 3a. To serve the breads, do something different: while the breads are still very hot, place them, one at a time, on a paper towel and—while handling the flatbread through the towel—scrunch the edges toward the center, to make the breads light and fluffy. Serve without slicing.