

A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Herby Pancake

**Hero ingredients: Seasonal Herbs (Thyme, Cilantro, Parsley, Green Onion, Mint)**

### Ingredients

- 2 c AP Flour
- ½ tsp Salt
- ½ c boiling water
- ¼ c lukewarm water

### Ingredients for filling

- ¼ c canola oil
- 1/3 c AP Flour
- ¾ tsp salt
- ¼ tsp chinese 5 spice
- ¼ c green onions, sliced
- ¼ c cilantro, roughly chopped
- 1 tbsp parsley, roughly chopped
- 1 tbsp mint, roughly chopped
- 1 tbsp thyme, roughly chopped
- 1 tbsp basil, roughly chopped

Allergens: Gluten

### Directions

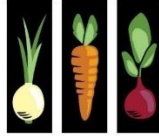
Boil a ½ c of water. While you're waiting for the water to boil mix your AP flour and salt. Once your water is boiling, slowly drizzle it into your AP Flour/Salt and mix either with a fork or chopsticks. Once it's fully incorporated and your mix looks flaky, add another ¼ c of lukewarm or cold water. If needed feel free to add a little more to make sure everything is fully incorporated. Turn your dough onto a lightly floured surface and begin kneading. Knead for about 3-4 minutes or until your dough can hold its shape and everything is fully incorporated. Cover with a damp towel or oil and set aside for 20 minutes to rest.

While your dough is resting combine your AP Flour, salt, and 5 spice for the Filling. Roughly chop your herbs and slice your green onions and put to the side. In a small pot let your canola oil heat on medium for 4-5 minutes. Slowly drizzle your hot oil into your dry mix and mix carefully (it'll bubble some). Once fully incorporated put to the side.

After 20 minutes, take your dough out and knead for one more minute. It should feel almost like playdough. Cut into 4 or 5 pieces with a metal benchscraper and roll into shape. Make sure to store them under a damp towel or plastic wrap so they don't dry out. At this point you can either let them rest overnight which will give you an even flakier dough, or you can begin rolling the balls out. I shoot for a thickness similar to cardstock, it's still thin, but not so thin that it'll break when you add your filling. Once it's rolled to your desired thickness, take your paste and apply a thin layer (you can add your herbs to the paste or sprinkle them on top, I usually

add half to the paste and half I sprinkle on). Once your paste is applied sprinkle your herbs, try to disperse them relatively evenly. Then from the top you'll roll it like a fruit roll-up. Try to roll it relatively tightly. Once it's completely rolled, tuck one side in and begin rolling it like a cinnamon roll. Once it's fully rolled, press the center in, and tuck the other side to make sure it's sealed properly. Press down gently with a flat hand then begin gently rolling it out into a pancake again. I usually shoot for about ¼" – 1/6" for thickness.

Heat a thin layer of oil in a pan on medium heat and add your pancake. It'll take roughly 1-3 minutes on each side (make sure to flip once one side is nice and golden).



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## Dumplin' Sauce

### Hero ingredients: Blackberries

#### Ingredients

- ½ tsp sugar
- 1 tbsp water
- 4-5 blackberries mashed or blended
- 2 tbsp soy sauce
- 1 tsp black vinegar
- 1 tsp chili oil or crisps
- 1 tsp garlic
- 1 tsp sesame seeds, toasted
- ½ tsp sesame oil

#### Directions

In a small pot, add your blackberries, water and sugar. Let it cook for 4-5 minutes. Either mash or blend the mix. If you don't want the seeds, you can strain the mixture with cheesecloth, or leave as is. Add all other ingredients and mix together.