

TAN-CHUAN (Rolled Egg Pancake with Pork Filling)

The Filling:

- 1/2 lb boneless pork shoulder finely ground
- 1 tsp cornstarch
- 1/2 tsp sugar
- 2 tsp. soy sauce
- 1 tsp salt
- 1 egg lightly beaten

The Egg Pancakes:

- 4 eggs
- 2 tsp peanut oil or flavorless vegetable oil

Prepare ahead:

1. In a small bowl, combine the pork, soy sauce, cornstarch, sugar, salt and beaten egg, and mix them thoroughly together.
2. Beat the 4 eggs with a fork or whisk just enough to combine them
3. Have the pork mixture, beaten eggs and oil within easy reach

To cook:

1. Set 12 inch wok or 8 inch skillet over moderate heat for about 30 seconds. With a pastry brush or paper towel, brush the bottom of the pan with 1 teaspoon of oil. Pour in half the beaten eggs. Lower the heat at once and-working quickly but carefully- tip the pan From side to side until a thin, round pancake about 8 inches in diameter forms. Immediately pour any uncooked egg on the surface of the pancake back into the bowl. As soon as the pancake is firm enough to handle-no more than 30 seconds- Lift it up with your fingers or a Spatula and transfer it to a plate . In similar Fashion, make another pancake, transferring it to a second plate when it is done. Reserve any uncooked egg. Spread half of the pork filling over each pancake. Roll them jelly-roll fashion and seal the

edges with a little uncooked egg. Press the edges together Firmly to make them adhere

2. Pour boiling water into the steamer to come within an inch of the rack. Lay the pancakes on a heatproof platter 1/2 inch smaller than the diameter of the pot. Set this on the rack; cover the pot Keeping the water at a slow boil, steam the pancakes for 20 minutes. Remove the platter From the steamer. Cut the rolls diagonally into 1/2-inch slices and serve hot. Or refrigerate the whole rolls, and serve them cold. (Peas may be used as garnish, but are not classic.)
3. Makes about 16 slices