

Hotteok

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

50 mins

Description

Hotteok is a street food in Korea. It's a flat bread filled with yumminess. Although my recipe may differ from the traditional ones, my family craves it all the time. You can also change the filling to whatever you like. If you have a sweet tooth, you may want to try this. And don't forget to smile when you finish eating hotteok.

Ingredients

- 2 ½ cups all-purpose flour - 1 tablespoon instant dry yeast - 2 teaspoons white sugar - 1 cup milk - ¼ cup water - ¾ teaspoon salt - ¾ cup packed brown sugar - ¼ cup white sugar - ¼ cup finely chopped walnuts - ¼ cup black sesame seeds
- ground - 2 teaspoons ground cinnamon - 2 tablespoons margarine
- or as needed

Instructions

1. Combine flour
2. yeast
3. and 2 teaspoons white sugar together in a bowl. Stir milk and water together in a microwave-safe bowl and heat until lukewarm
4. about 20 seconds. Pour milk mixture into the flour mixture and mix with a fork until dough is evenly combined. Turn dough onto a lightly floured surface and knead for 2 minutes. (Dough will be sticky.) Add salt to the dough and knead until dough is smooth
5. 2 minutes more. Shape dough into a ball
6. place on a floured surface
7. cover with a wet paper towel
8. and let rise for 10 minutes. Mix brown sugar
9. 1/4 cup white sugar
10. walnuts
11. sesame seeds
12. and cinnamon together in a resealable plastic bag. Close bag and shake until filling is evenly combined. Roll dough into a cylinder
13. cut into 10 pieces and form each into a ball. Roll each ball into a 5-inch circle using a rolling pin. Place dough into the palm of your hand and spoon 2 tablespoons filling into the middle of the dough. Wrap dough around filling
14. forming into a ball by taking 4 corners of dough
15. pinching together in the middle. Take another 4 corners and pinch together
16. sealing completely. Place balls
17. seam-side down
18. onto a floured surface. Roll each ball into a 5-inch circle using a rolling pin
19. making sure filling stays in dough. Place margarine in a skillet
20. spreading around with a paper towel; heat over medium heat. Place dough in the melted margarine and cook until golden brown
21. 5 to 10 minutes per side. Cook's Notes: If you have the special tool for hotteok
22. that will be easier to make these instead of rolling each out with a rolling pin. If serving later
23. microwave each hotteok for about 20 seconds.