

Moo Shu Pork with Pancakes

Learn to make authentic Moo Shu Pork with homemade pancakes. This classic Chinese stir-fry features tender pork, fresh vegetables, and scrambled eggs.

45 min

PREP

30 min

COOK

1h 15min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 1 cup flour
- 2 tbsp soy sauce
- 1 tbsp hoisin sauce
- 2 tbsp olive oil
- 1 tsp roasted sesame oil
- 2 egg
- 2 clove garlic
- 4 cup cabbage
- 1 cup carrot
- 1 cup scallion
- 1 cup water
- 1 tsp granulated sugar

Instructions

1 Prepare the pork marinade

Whisk together 2 tablespoons soy sauce, 1 tablespoon hoisin sauce, 1 teaspoon sesame oil, and 1 teaspoon sugar in a medium bowl until combined. Add the sliced pork and toss to coat evenly. Cover and marinate for at least 30 minutes at room temperature.

2 Make the pancake dough

Place 1 cup all-purpose flour in a large bowl and create a well in the center. Gradually pour in 1 cup boiling water while stirring with chopsticks or a fork until a shaggy dough forms. Knead on a lightly floured surface

for 5 minutes until smooth and elastic. Cover with a damp towel and rest for 30 minutes.

3 **Cook the eggs**

Heat 1 tablespoon vegetable oil in a large wok or skillet over medium-high heat (160°C/320°F). Pour in 2 beaten eggs and scramble gently with a spatula until just set but still soft, about 1-2 minutes. Transfer to a plate, break into small pieces, and set aside.

4 **Cook the pork**

Add 1 more tablespoon oil to the same wok and heat over high heat until shimmering. Add the marinated pork in a single layer and cook without stirring for 2 minutes until browned. Stir-fry for another 2-3 minutes until cooked through and lightly caramelized. Transfer to a plate.

5 **Stir-fry the vegetables**

Add 2 minced garlic cloves to the wok and stir-fry for 30 seconds until fragrant. Add 1 cup shredded cabbage, 1 cup julienned carrots, and 1 cup bamboo shoots. Stir-fry for 3-4 minutes until vegetables are tender-crisp and cabbage is wilted but still bright.

6 **Combine the filling**

Return the cooked pork and scrambled eggs to the wok with the vegetables. Add sliced green onions and toss everything together for 1 minute until heated through. Season with salt and pepper to taste. Remove from heat and keep warm.

7 **Roll the pancakes**

Divide the rested dough into 8 equal portions and roll into balls. On a floured surface, roll each ball into a thin 6-inch circle. Brush the surface of each pancake lightly with sesame oil.

8 **Cook the pancakes**

Heat a dry non-stick skillet over medium heat (150°C/300°F). Cook each pancake for 45-60 seconds per side until lightly spotted and puffed but still soft and pliable. Stack on a plate and cover with a damp kitchen towel to keep warm and prevent drying.

9 **Serve the warm moo shu pork filling immediately with the pancakes and additional hoisin sauce on the side.**

Let diners spread hoisin sauce on each pancake, add filling, and roll up to eat.

Tips

Marinate the pork for at least 30 minutes, or up to 2 hours for deeper flavor penetration.

Slice all ingredients uniformly thin for even cooking and easy wrapping in the pancakes.

Use high heat and cook ingredients separately to maintain distinct textures and prevent overcrowding.

Roll pancakes as thin as possible - they should be almost translucent for the most authentic texture.

Keep cooked pancakes covered with a damp towel to prevent them from drying out.

Serve everything hot and assemble the wraps immediately for the best flavor and texture combination.

Save time by using store-bought pancakes or flour tortillas if making homemade isn't feasible.

Prepare extra hoisin sauce mixed with a little sesame oil for enhanced flavor.