Peking duck pancakes

Roll up, roll up, for this traditional Peking duck pancake dinner.

[To my cookbook](http://www.taste.com.au/members/cookbook/edit-recipe.php?id=7388&action=save)



1/2 cup plain flour

 2 tablespoons corn flour

 1/4 cup water

 1/4 cup milk

 2 eggs

 2 tablespoons butter, melted

 1 Peking duck

 6 green onions, washed

 1/2 cup hoisin sauce

 Select all ingredients

1. Step 1

Combine flour, corn flour, water, milk, eggs and half the butter in a food processor. Process until batter is smooth. Pour into a jug. Cover and stand for 15 minutes.

1. Step 2

Heat a non-stick frying pan over medium heat. Brush with remaining butter. Pour a tablespoonful of batter into frying pan. Spread to form a thin pancake, about 16cm in diameter. Cook for 2 minutes. Turn and cook for a further 1 minute. Transfer to a plate. Repeat with remaining batter.

1. Step 3

Remove skin and meat from duck. Thinly slice both skin and meat. Cut onions into 10cm lengths.

1. Step 4

Place some duck skin and meat, 2 pieces of onion and 1 teaspoon of hoisin sauce onto each pancake. Roll up. Serve.