花卷 flower roll

食材 Ingredients

面粉 flour

水 water

酵母粉 yeast

切碎的葱 chopped green onion

油 oil

盐 salt

花椒粉 pepper corn powder

工具 Tools

碗 bowl

锅 pot

蒸格 steamer

保鲜膜 plastic wrap

菜板 cutting board

刀 knife

刷子brush

步骤 Steps

搅拌 Mix

揉 rub

面团 dough

像耳垂一样软 as soft as an earlobe

遮住 Cover

发面 raise the dough

两倍大小 twice the size

切 Cut

压 press

洒 sprinkle

长条 strip

烧水 boil water

 蒸 steam

等15分钟 wait for 15 minutes

吃 eat

筷子 chopsticks