

RECIPE

Okonomiyaki (Japanese Pancake)

Ingredients

- ½ of a Wombok cabbage (shredded)
- 3 carrots (2 grated & 1 julienned)
- Daikon (julienned) – optional
- 3 eggs
- 1 cup of corn flour
- Spring onions (chopped)
- Mint
- Black & white sesame seeds
- Caster sugar
- White vinegar
- Kewpie
- Hoisin
- Chilli – optional
- Fried shallots
- Bonito flakes
- Oil
- Salt
- Pepper



Method

1. In a large mixing bowl add in your shredded cabbage, grated carrots, the whites of your spring onions and some chilli if you like a bit of kick. Now crack in 3 eggs, add your corn flour and sesame seeds to the bowl and mix to create your batter.
2. Now warm a pan on medium to medium-high heat with a decent amount of oil, then spoon in your batter and pat it down so it's in one solid piece. Cook until it is golden brown on the bottom, then flip placing a plate on top of the pan followed by turning it onto the plate and then sliding the uncooked side facedown back into the pan. Continue cooking until both sides are golden and the batter is cooked through.
3. Now for the pickle – In a mixing bowl, dissolve your sugar in the vinegar. Now julienne your carrots and daikon and place them in the pickling liquid. Set aside and let the magic happen, the longer you leave them more they will pickle.
4. Once the okonomiyaki is cooked, turn it out onto your serving plate, ready for the fun part. Make a zigzag drizzle pattern with your kewpie & hoisin across the entire dish, then top with freshly sliced mint & green onions, add a generous sprinkle of fried Shallots & Bonito flakes and finally serve with your pickled carrots on the side.