



OKONOMIYAKI PANCAKE

Prep: 50 mins – Makes 2 pancakes - Easy

For the pancakes:

150g savoy cabbage
150g potato
2 spring onions
100g flour
1 tbsp soy sauce
2 tbsp fresh ginger, grated
2 eggs
100ml cold chicken or vegetable stock
2 tbsp sunflower oil

For the Okonomiyaki sauce:

4 tbsp ketchup
2 tbsp soy sauce
1 tbsp white wine
1 ½ tbsp sugar
1 tbsp white wine vinegar
½ tsp fresh ginger, grated
½ tsp mustard
1 garlic clove, crushed

To serve:

Mayonnaise
Nori seaweed strips
Bonito flakes (optional)
1 spring onion, chopped

Start by making the Okonomiyaki sauce: Put all the ingredients into a small saucepan, add 2 tablespoons of water and bring to the boil. Cook for 10 minutes until the sauce has thickened. Set aside until needed.

Roughly chop the cabbage, peel and grate the potato, trim and slice the spring onions and put everything into a bowl.

Add the flour, soy sauce, ginger, eggs and stock and mix until you get a homogeneous batter.

Heat 1 tablespoon of sunflower oil in a frying pan, add half the batter and form a disc approximately 20 cm in width and 1.5 cm in height.

Fry the pancake for 4 minutes on one side until golden, flip and cook for another 4 minutes on the other side.

Slide the pancake onto a plate, brush the top with half the Okonomiyaki sauce, drizzle with mayonnaise, sprinkle with nori strips and bonito flakes (if using) and spring onions.

Repeat with the remaining batter to make a second pancake.

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