



## Okonomiyaki (Japanese pancake)

### Equipment

Measuring cups & spoons

Peeler & Grater

Knife & Chopping board

Mixing bowl

Frying pan

2 Spatula's

### What to do

#### Task 1 : Make the batter

Peel & grate the potato into a large bowl. Add the eggs, flour & dashi stock and mix to create a loose batter. Then add the shredded cabbage, spring onion, and sliced pickled ginger. Mix to combine.

#### Task 2 : Cook the okonomiyaki

Add vegetable oil to the pan and bring to low-to-medium heat. Dollop the batter in the centre of the pan and use a spatula or wooden spoon to gently flatten it a little, nudging the outer edge back in as do. Take care not to make the size too large as you may struggle to flip it!

### Ingredients

2 eggs

1 small potato

½ cup of plain flour

2 cups of chopped cabbage

1/3 cup dashi stock

2 Tbsp chopped spring onion

1 tsp sliced pickled ginger

1 Tbsp vegetable oil

Let it cook slowly on a low heat for about 5-7 mins, then flip. Use a brush or the back of a spoon to evenly cover the cooked side with the okonomi sauce. After about 5 minutes the second side will be cooked. Transfer to a plate.

#### Task 3 : Finish & serve

Draw with the Japanese mayonnaise zigzagging lines on top, and sprinkle with your extra condiments like bonito & seaweed flakes, pickled ginger or extra spring onion.

#### **Okonomi sauce:**

*Mix 1 Tbsp tamari or soy sauce, 2 Tbsp tomato sauce, 1 Tbsp oyster sauce & 1 tsp honey*

#### **Japanese mayonnaise:**

*For 2 Tbsp of regular mayonnaise, add 1 tsp rice vinegar and 1/4 tsp sugar. And whisk until sugar dissolves.*



Source: [www.ceresfairfood.org.au](http://www.ceresfairfood.org.au)