KIKKOMAN

Japanese Okonomiyaki Cabbage Pancake with Teriyaki Garlic Sauce Recipe

Total time **15 mins** **5 mins** preparation time **10 mins** cooking time

INGREDIENTS

1 portion(s)

80 g	plain flour
130 ml	water
1	egg
1 pinch	of salt
1 pinch	of pepper
0.2	pointed cabbage, rinsed and cut into small pieces
0.5 tbsp	sunflower oil
1	spring onion, finely sliced
2 tbsp	shop-bought dried fried onions (or fry your own)
0.25	nori sheet, cut into thin strips
2 tsp	sesame seeds
1 tbsp	of mayonnaise
2 tbsp	Kikkoman Teriyaki Wok Sauce with Roasted Garlic

PREPARATION

Step 1

Mix the flour, egg and water in a bowl to make a batter and season with salt and pepper.

Step 2

Add cabbage and mix again.

Step 3

Heat oil in a pan. Add the batter, flatten about 2-3cm and fry for about 4 minutes over a medium heat until golden brown, then turn and fry for another 4 minutes.

Step 4

Place cabbage pancake on a plate and garnish with spring onions, fried onions, strips of nori, mayonnaise and Kikkoman Teriyaki Sauce with Roasted Garlic