

# Japanese Okonomiyaki Pancake Recipe – Osaka style

Total time **26 mins** 10 mins preparation time 16 mins cooking time

## INGREDIENTS

4 portion(s)

<b>2</b>	eggs
<b>200 ml</b>	dashi
<b>150 g</b>	wheat flour
<b>1 tsp</b>	sugar
<b>2 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>1 tbsp</b>	sesame oil
<b>300 g</b>	white cabbage or pointed cabbage, finely chopped
<b>200 g</b>	smoked bacon, cut in pieces

### Topping

	Mayonnaise (preferably Japanese kewpie)
	Okonomi sauce (see Katsu Sando recipe)
<b>2</b>	spring onions
<b>2 tbsp</b>	katsuobushi

## PREPARATION

### Step 1

Mix eggs and dashi. Add flour, sugar, sesame oil and soy sauce and mix well into a batter. Add finely chopped cabbage and small pieces of bacon. The cabbage should be covered by the batter. If this is a bit too thin add a bit more flour.

### Step 2

Heat a pan with a little oil and put half of the batter onto the pan. Fry for 3-4 minutes at medium heat. Turn over the okonomiyaki by placing a plate on top. Turn the pan and let the okonomiyaki slide back onto the pan. Fry for another 3-4 minutes. Repeat with the second okonomiyaki. Garnish with okonomi sauce, Japanese mayonnaise, finely sliced spring onions and katsuobushi.