

Japanese Okonomiyaki Pancake Recipe – Osaka style

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

INGREDIENTS

4 portion(s)

2 eggs200 ml dashi150 g wheat flour1 tsp sugar

2 tbsp Kikkoman Naturally Brewed Soy Sauce

1 tbsp sesame oil

300 g white cabbage or pointed

cabbage, finely chopped

200 g smoked bacon, cut in

pieces

Topping

Mayonnaise (preferably Japanese kewpie)

Okonomi sauce (see Katsu Sando recipe)

2 spring onions2 tbsp 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.