KIKKOMAN

Japanese Okonomiyaki Pancake Recipe – Osaka style

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

INGREDIENTS

4 portion(s)

2	eggs
200 ml	dashi
150 g	wheat flour
1 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 onions
2 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.