

Okonomiyaki – Japanese Pancakes

Yield: 4 servings

- ❑ 14 oz cabbage (Napa or Savoy), finely chopped
- ❑ 4 eggs
- ❑ 4 tbsp. vegetable oil
- ❑ 12 paper-thin slices of pork (approx. 1 oz each)
- ❑ Okonomiyaki sauce (substitute: A57)
- ❑ Japanese mayonnaise (substitute: Miracle Whip)
- ❑ Aonori flakes (green algae)
- ❑ Katsuo bushi (thin dried bonito flakes)
- ❑ 2 stalks scallion (optional)



For the batter:

- ❑ 1 tsp. Katsuo dashi powder (Japanese broth)
- ❑ 8 oz (250 ml) water
- ❑ 7 oz (200 g) plain flour ("weak" flour with less gluten is preferable)
- ❑ 1/3 oz (10 g) yamaimo powder or 2 1/2 oz frozen yamaimo, grated

Note: Yamaimo is Japanese yam. You might be able to get an "Okonomiyaki flour mix", which already contains the weak flour and yam powder. The yam makes a big taste difference.

- ❑ 4 eggs
- ❑ 1 tsp. Salt

Combine dashi powder with water in a large bowl. Add other batter ingredients and whisk well.

Warm-up your Cook-N-Dine teppan on #5. When hot, set temperature to #8.

Add cabbage to the batter and eggs. Fold together with a spoon. Do not mix!

Oil the cooking surface and pour mixture on, making 4 pancakes. Place 3 strips of pork on top of each pancake. When bubbles appear on the surface, lower heat to 6 and cook for 3 minutes. Carefully turn the okonomiyaki pancake with two spatulas and press them firmly.

Push pancakes into the warming area and break one egg for each pancake. Break the egg yolk and turn each okonomiyaki pancake over onto one egg. Push any leaking egg in, keeping the shape of the pancake neat.

When the egg is cooked, turn pancake over again.

Switch your Cook-N-Dine teppan off.

Brush pancakes with okonomiyaki sauce, dress with mayonnaise and sprinkle with Aonori and Katsuo bushi flakes, and chopped scallions (optional).

Eat directly from the cooking surface with chopsticks, or serve on plates.