

Okonomiyaki (Japanese Pancake)



Recipe source: www.closetcooking.com

Season: All year

Type: snack

Difficulty: Easy

Serves: Serves 20 to taste

<p>Equipment</p> <ul style="list-style-type: none"> • Large bowl • Measuring cups and spoons • Sharp knife • Chopping board • Large frypan • spatula 	<p>Ingredients</p> <ul style="list-style-type: none"> • 1 and 1/2 cups flour (whole wheat preferably) • 1 cup dashi or beef stock • 2 eggs • 1/2 of a cabbage, about 3-4 cups packed, shredded very finely • 2 carrot, grated • 1 small zucchini, grated • 2 green onion, sliced • okonomiyaki sauce (or Worcestershire sauce) to taste • Japanese mayonnaise to taste • green onions to taste, sliced • 4-5 slices bacon, chopped finely
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What to do:

1. Place bacon pieces in a frypan with 1 tbsp of oil. Gently fry bacon pieces until they nearly turn brown.
2. Mix the flour, dashi, egg, cabbage, carrot, zucchini, cooked bacon and green onion in a large bowl.
3. Heat 1 tbsp of oil in pan.
4. Pour in individual tablespoons of mixture. Make enough for 1 per person in class.
5. Cook on medium heat until golden brown on both sides, about 5-15 minutes per side.
6. Top with okonomiyaki sauce, mayonnaise and green onion slices.