

Mini Zucchini Okonomiyaki

Recipe source: modified from www.taste.com.au/recipes/mini-okonomiyaki-japanese-pancakes

Fresh from the garden Zucchini, white onion or green onions (from the garden (if available))

<u>Equipment</u>	<u>Ingredients</u>
Large bowls and colander	6 large zucchini, coarsely grated
Small bowls	1 white onion, grated
Measuring spoons and cups	300g plain flour
Measuring jug	10g pkt vegan dashi powder
Chopping boards	3 tsp baking powder
Vegetable knife	6 eggs, lightly beaten
Graters	6 tbs cold water
Tea towels	6 tbsp vegetable oil
2 Large mixing bowls	Okonomiyaki sauce (see recipe below)
Large fry pans with lid	Kewpie mayonnaise
Wooden spoon, Spatulas	Japanese pickled ginger
Serving platters	Togarashi chilli powder (optional)
Squeeze bottle for sauce	Bonito flakes (optional)
	For Okonomiyaki sauce:
	6 tbsp tomato sauce / ketchup
	3 tbsp Worcestershire sauce
	3 tbsp soy sauce or mentsuyu
	3 tsp sugar or honey

What to do

Make the Okonomiyaki batter

Cut the zucchini into pieces. Grate the zucchini and add to a large bowl.

Peel and grate the white onion and add to the bowl with the zucchini.

Mix the zucchini and onion and add 3 tsp salt, then toss to combine and set aside for 20 minutes to draw out liquid.

Squeeze out the excess liquid with your hands.

Place 2 clean tea towels onto a tray and add the zucchini and onion mix. Roll the mixture up in the tea towels and with a partner wring out the extra moisture.

Add the dry zucchini mixture to a large bowl.

Measure 300g of flour and 3 tsp baking powder into a bowl. Add 10g dashi powder

Break 6 eggs into another bowl and add 6 tbs cold water. Whisk eggs until well mixed.

Add the egg and water mixture to the flour mix. Season with salt and pepper and mix with a fork until the batter is thick and smooth.

Add the grated zucchini, then stir well to combine.

Cook the Okonomyaki

Heat the vegetable oil in a large frypan over medium heat.

Working in batches, drop tablespoonfuls of batter into the frypan and cook for 3 minutes each side or until golden and cooked through.

Transfer the cooked Okonomyaki to a tray lined with baking paper.

Make the Okonomyaki Sauce

Measure out, 6 tbsp tomato sauce, 3 tbsp Worcestershire sauce, 3 tbsp soy sauce and 3 tsp sugar into a small microwave bowl and mix.

Heat in microwave for 30 seconds to help dissolve the sugar.

Mix well and allow to cool before serving. Spoon into small bowls or add to a squeeze bottle

To serve

Transfer the Mini Okonomyaki to a serving platter.

Serve with Kewpie Mayo and Okonomyaki Sauce

ENJOY!