

Okonomiyaki – Savory Japanese Cabbage Pancakes

Yield: 4 servings



- ❑ 14 oz Napa or Savoy cabbage, very finely chopped
- ❑ 4 tbsp. taste-neutral vegetable oil (e.g. Grapeseed)
- ❑ 1/2 cup Tencasu/Agedama (tempura scraps)
- ❑ 12 paper-thin slices of pork, ~1 oz ea. (optional)
- ❑ Optional: 4 eggs
- ❑ Optional: 1/4 cup pickled red ginger (salty) for batter
- ❑ Okonomiyaki sauce (substitute: A57 or homemade**)
- ❑ Japanese mayonnaise (substitute: Miracle Whip)
- ❑ Aonori flakes(dried green algae/seaweed)
- ❑ Katsuo bushi (thin dried bonito flakes)
- ❑ 2 stalks scallions, chopped

BATTER

- ❑ 1 tsp. Katsuo dashi (Japanese granulated broth powder), dissolved in 180 ml water
- ❑ 1 cup plain flour (preferably "weak" flour with less gluten)
- ❑ 1/3 oz (10 g) Yamaimo* powder or 2 1/2 oz frozen Yamaimo*, grated
- ❑ 1/4 tsp. ea. salt, sugar, baking powder
- ❑ Optional: 1/4 cup pickled red ginger (salty) for batter

* 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 large eggs

Combine all batter ingredients except eggs and whisk well. Refrigerate and let rest for at least one hour.

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

Warm-up your Cook-N-Dine teppan on #5. When hot (orange light off), set temperature to #7 - 8.

Only now fold the tempura scraps into the batter. If you do it earlier than last minute, they will become soggy.

Oil the cooking surface and ladle mixture on, making 4 – 6 pancakes. We like latke-size, ~ 5 inches diameter. Place 3 strips of pork on top of each pancake. Cover and cook for approx. 3-4 minutes. When brown on the



bottom, carefully flip over, push back together if the lost shape, and cook for another 3-4 minutes. Move pancakes into the outer warming area. When making smaller cakes, repeat until batter is gone.

Switch off the teppanyaki.

Dress the cooked pancakes with Okonomiyaki sauce, sprinkle (e.g. zigzag) with mayonnaise (optional), dried bonito flakes and the seaweed flakes. Optional: pickled red ginger.

Egg Option: Skip dressing them and break one egg for one pancake. Break the egg yolk and turn one okonomiyaki pancake over onto one egg. Push any leaking egg in, keeping the shape of the pancake neat. Repeat for remaining pancakes.

When the egg is cooked, turn pancake over again and finish with dressings.

Switch your Cook-N-Dine teppanyaki off.

** HOME MADE OKONOMIYAKI SAUCE

- 1 ½ TBSP granulated sugar
- 2 TBSP Oyster sauce
- 2 ½ TBSP ketchup
- 3 ½ TBSP Worcestershire sauce

Combine and mix ingredients until sugar is completely dissolved.

Credit: recipe was inspired by Namiko Chen of "Just One Cookbook"

