



Okonomiyaki

Makes 4 large pancakes –

6 strips sliced bacon, cut into small cubes

12 tbsp water

4 eggs

16 tblsp flour

4 tsp baking powder

1 teaspoon salt

2 cups cabbage, shredded

1 ½ cups spring onion, sliced

Tonkatsu sauce – to serve

Aonori (dried green seaweed) & Bonito – to taste

Fry the bacon in a large skillet over medium heat until slightly crispy. Remove to paper towels to drain and set aside.

In a large bowl, stir together the water and eggs. Gradually stir in the flour and salt until smooth. Add the cabbage and spring onions & bacon; stir until evenly distributed.

Heat a skillet over medium heat and coat with cooking spray. Pour the batter into the center of the skillet. Use a spatula to shape the pancake into a circle. Fry for about 5 minutes or until the edges are dry. Flip and cook on the other side until the center is stable and it is browned on both sides.

Remove from the pan and drizzle with tonkatsu & mayonnaise sauce to serve, and sprinkle lightly with aonori & bonito.