

# Okonomiyaki (Japanese pancakes)

**Season:** Winter/Spring

**Makes:** 30 tastes in the classroom or 6 at home

Okonomiyaki or Japanese pancakes are a delicious treat designed to be shared. They are easy to make and you can substitute other vegetables depending on what you have growing in the garden.

**Fresh from the garden:** cabbage, carrots, coriander, eggs, kale, nagaimo or sweet potato, spring onions

## Equipment:

measuring cup and spoons  
tea towel  
chopping board  
cook's knife  
vegetable peeler  
large bowl  
medium bowl  
small bowl  
whisk  
mixing spoon  
4 egg rings  
frying pan  
egg flip  
paper towel  
serving platter

## Ingredients:

½ small head of cabbage, finely shredded  
2 carrots, peeled into long thin ribbons with a vegetable peeler  
1 large nagaimo (or sweet potato if unavailable), grated  
4 spring onions, finely sliced  
4 kale leaves, stalks removed and finely shredded  
1 small handful of coriander  
¼ cup dashi or fish sauce  
1 cup flour  
6 x 70 g eggs  
2 tbsp sesame seeds  
2 tbsp pickled ginger (optional)  
4 tbsp kecap manis (sweet soy sauce)  
3 tbsp Japanese mayonnaise or home-made mayonnaise  
4 tbsp sunflower oil, for frying



## What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Place the shredded cabbage, carrot ribbons, nagaimo, kale and half the spring onions into a large bowl.
3. Crack the eggs into the medium bowl and whisk to combine, then add the dashi.
4. Shake the flour and half the sesame seeds across the cabbage and other veg, and toss to combine. Then drizzle the egg mixture over the top and stir to combine.
5. Place enough sunflower oil into your frying pan to cover the base, and heat over medium to high temperature. Place the egg rings into the pan.
6. Using a tablespoon, place a large spoonful of pancake mixture into each egg ring and cook until golden and crispy on the bottom. When ready, remove egg ring, flip and push your pancakes up against the side of your frying pan to create a nice round shape. Cook the other side, then reserve on paper towels and keep warm in the oven. Repeat the process using the remaining oil and batter.
7. Serve warm with kecap manis drizzled over the top, then create a criss-cross pattern with your Japanese mayonnaise.
8. Lastly, sprinkle with sesame seeds, top with pickled ginger (if using) and scatter the remaining spring onions overtop.

