

Okonomiyaki (Japanese Pancake)

Equipment:

- Large bowl
- Measuring cups and spoons
- Sharp knife
- Chopping board
- Large frypan
- Spatula

Ingredients:

- 1 1/2 cups of flour (I like to use whole wheat)
- 1 cup [dashi](#) or beef stock
- 2 egg
- 1/2 of a cabbage, about 3-4 cups packed, shredded
- 2 carrot, grated
- 1 small zucchini, grated
- 2 green onion, sliced
- 5 slices bacon finely sliced
- Okonomiyaki sauce (or Worcestershire sauce) to taste
- Mayonnaise to taste
- Green onions to taste, sliced

What to do:

1. Mix the flour, dashi, egg, cabbage, carrot, zucchini and green onion in a large bowl.
2. Heat some oil in pan.
3. Gently fry the bacon pieces and then add these to the mixture. Mix everything well.
4. Pour in 10cm circular pancakes.
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.