

Okonomiyaki (Japanese Pancake)

Equipment: Large bowl Measuring cups and spoons Sharp knife Chopping board Large frypan spatula	Ingredients: 1 and 1/2 cups of flour (I like to use whole wheat) 1 cup dashi or beef stock 2 eggs 1/2 of a cabbage, about 3-4 cups packed, shredded <u>very</u> finely 2 carrots, grated 1 small zucchini, grated 2 green onion, sliced 5 slices bacon diced very finely Okonomiyaki sauce (or Worcestershire sauce) to taste Mayonnaise to taste Green onions to taste, sliced
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What to do:

1. Mix the flour, dashi, egg, cabbage (make sure the cabbage is finely shredded), carrot, zucchini and green onion in a large bowl.
2. Heat some oil in pan.
3. Gently fry the bacon pieces and then add this to the mixture. Mix everything well.
4. Pour in 10 cm circular pancakes. Ideally, they should be less than a cm high.
5. Cook on medium heat until golden brown on both sides, about 5-10 minutes per side.
6. Top with okonomiyaki sauce, mayonnaise and green onion slices.