

# Miele

# Okonomiyaki (Japanese Pancake)

By Miele

15 minutes

**Preparation Time** 

20-24 minutes

Cooking Time

1 large pancake

Serves

## **INGREDIENTS**

## Okonomiyaki

300 g white potatoes, peeled and grated
85 g cabbage, finely shredded
50 g brown onion, diced
Salt and pepper, to taste
3-4 tbsp vegetable oil
60 g cheddar cheese, shredded

# **Ginger sauce**

½ tbsp Worcestershire sauce 70 g (¼ cup) tomato sauce ½ tsp ginger, fresh, peeled and grated

#### To serve

2 tbsp Japanese mayonnaise3 tbsp fresh chives,finely choppedPickled ginger (optional)

#### **METHOD**

#### Okonomiyaki

- 1. Wring out any excess moisture from the potatoes before placing into a mixing bowl with cabbage, onion, salt and pepper. Mix to combine.
- 2. In a medium sized frying pan, heat the oil over medium heat, induction setting 6.
- 3. Once oil is hot, add half the pancake mixture to the frying pan. Top with the cheddar, then add the remaining pancake mixture on top to cover.
- 4. Fry for approximately 10-12 minutes, or until the pancake base is golden brown. Use a spatula to press the pancake wider as the mixture softens and shrinks.
- 5. Use a spatula to loosen the edges of the pancake. Cover the frying pan with a large plate and flip the pancake.
- 6. Add more oil to the pan before returning the pancake to the heat.
- 7. Cook for another 10-12 minutes, or until golden brown.
- 8. Remove the pancake from the heat. Drizzle with a generous amount of mayonnaise and ginger sauce and sprinkle with chopped chives and pickled ginger, if using.

#### **Ginger sauce**

1. In a small bowl, whisk all ingredients to combine.

# Hints and tips

- Use a non-stick frying pan for best results.
- A medium sized frying pan would be 23-26 cm in diameter.
- Seafood can also be added to the pancake.