

Okonomiyaki (Japanese pancakes)

Season: Autumn/Spring

Serves: 8 or 20 tastes

Fresh from the garden: broccoli greens, kale, cabbage, eggs

<p>Equipment: chopping board kitchen knife 1 x clean tea towels wooden spoon ladle vegetable peeler grater large bowl medium bowl small bowl whisk mixing spoon electric frying pan egg flip paper towel serving platter</p>	<p>Ingredients:</p> <p>For the pancake 1 cup small cabbage, finely shredded. 1 carrot, grated. ½ large, sweet potato, grated 4 kale leaves, stalks removed and finely shredded. ½ cup corn kernels ¼ teaspoon salt ½ teaspoon sugar 3 x eggs 1 teaspoon fish sauce mixed with ½ cup water. 3 spring onions finely sliced. ½ cup flour 4 tablespoons vegetable oil, for frying.</p> <p>For the sauce 1 tablespoon mushroom sauce 1 tablespoon tomato sauce 1 tablespoon Worcestershire sauce</p> <p>To serve ¼ cup mayonnaise Furikake</p>
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What to do:

For the sauce:

1. Mix all sauce ingredients in a small bowl, transfer to a dish for the table with a small spoon to serve.

For the pancake:

1. Prepare all the ingredients based on the instructions in the ingredients list.
2. Place the shredded cabbage, carrot, sweet potato, kale, corn and half the spring onions into a large bowl.
3. Sprinkle the flour over the vegetables and toss to combine add salt and sugar.
4. Crack the eggs into the medium bowl and whisk to combine, then add the fish sauce and water.
5. Drizzle the egg mixture over the top and stir to combine.
6. Place enough sunflower oil into your frying pan to cover the base, and heat over medium temperature.
7. Using a ladle, place a scoopful of pancake mixture into the pan and cook until golden and crispy on the bottom. When ready, flip your pancakes. Cook the other side, then reserve on paper towels and keep warm in the oven.
8. Repeat the process using the remaining oil and batter.
9. Serve warm with okonomiyaki sauce spread thinly over the top, then create lines with the mayonnaise.
10. Lastly, sprinkle with furikake, and scatter the remaining spring onions over the top. Serve warm.