

Osaka Style Okonomiyaki



Ingredients

- 1 large zucchini, coarsely grated
- 1 tablespoon onion, grated
- 2/3 cup plain flour
- 1 teaspoon baking powder
- 2 eggs, lightly beaten
- 2 tbsp cold water
- Approx. 2 cups green cabbage, finely shredded
- Approx. 1 cup thin egg noodles, cooked, drained, coarsely chopped
- ½ tsp salt

Quick Okonomiyaki Sauce

- 3 tbsp ketchup
- 2 tbsp oyster sauce
- ½ tbsp sugar
- ½ tbsp Worcestershire sauce
- ½ tbsp soy sauce

To serve

- Kewpie Japanese mayonnaise
- Japanese pickled ginger
- Furikake seasoning

Directions

- Step 1 – Place the zucchini and onion in a bowl with 1 tsp salt. Toss to combine and set aside for 20 minutes. Squeeze out the excess liquid and discard.
- Step 2 – Sift the flour and baking powder into a separate bowl. Add the egg and cold water and lightly whisk until combined and smooth.
- Step 3 – Add the zucchini mixture, cabbage, cooked noodles and salt, then mix well to combine.
- Step 4 – Heat BBQ hotplate to medium heat, brush with vegetable oil and drop 2 tbsp of batter onto the hotplate and shape to form a pancake approx. 1cm thick. Cook multiple okonomiyaki on hotplate for 3 minutes on each side or until golden and cooked through.
- Step 5 – To make the sauce, mix all of the sauce ingredients together in a small bowl.
- Step 6 – To serve, brush each pancake liberally with Okonomiyaki Sauce, stripes of mayonnaise, pickled ginger and furikake seasoning, if using.

