

# COOK <sup>N</sup> DINE

## Okonomiyaki Recipe

Teppanyaki okonomiyaki is a variation of the traditional Japanese okonomiyaki, which is often referred to as a Japanese savoury or cabbage pancake.

### Ingredients:

For the batter:

2 cups shredded cabbage  
1 cup plain flour  
1/2 cup dashi stock (Japanese soup stock) or water  
2 eggs  
1 teaspoon soy sauce  
Salt and pepper to taste

For the filling (choose your favourites):

- Cooked and diced bacon, prawns, squid, or any other protein
- Chopped spring onions
- Tempura scraps (tenkasu)

### Toppings:

- Okonomiyaki sauce (a sweet and savoury sauce, similar to Worcestershire sauce)
- Kewpie mayonnaise (Japanese mayonnaise)
- Aonori (dried seaweed flakes)
- Katsuobushi (dried bonito flakes)

### Instructions:

1. In a large bowl, combine the shredded cabbage, flour, dashi stock or water, eggs, soy sauce, salt, and pepper. Mix until you have a thick batter. Adjust the consistency by adding more liquid if needed.
2. Add your chosen filling ingredients, such as diced bacon, prawns, and chopped spring onions, to the batter. Mix well to distribute the ingredients evenly.
3. Heat your teppanyaki grill to a medium heat. Grease the surface with a little oil.
4. Pour a portion of the batter onto the teppanyaki grill, forming a round pancake about 2-3 cm thick.
5. Use a spatula to shape and flatten the pancake, making sure it's evenly spread.
6. Cook the okonomiyaki for about 4-5 minutes on one side until it's golden brown and the edges are crispy.

7. Carefully flip the okonomiyaki using spatulas and cook the other side for an additional 4-5 minutes until golden brown and cooked through.
8. Once both sides are cooked, you can start adding toppings. First, drizzle okonomiyaki sauce in a crisscross pattern over the top of the pancake.
9. Next, squeeze kewpie mayonnaise over the okonomiyaki in a similar crisscross pattern.
10. Sprinkle aonori over the top for colour and flavour.
11. Finally, add katsuobushi on top. The heat of the okonomiyaki will make the bonito flakes “dance,” adding a unique visual element to the dish.
12. Serve your teppanyaki okonomiyaki hot, either by slicing it directly on the griddle or transferring it to a serving plate.