

Okonomiyaki (Japanese Pancakes)

<p>Ingredients</p> <ul style="list-style-type: none">1 Cup Flour¾ Cup Dashi (Japanese Stock)1 Egg¼ Cabbage1 Carrot1 Onion2 Spring Onions½ Ear of CornBarbeque SauceMayonaise	<p>Equipment</p> <ul style="list-style-type: none">Large KnifeGraterMedium BowlFry PanEgg FlipWooden SpoonOven TrayCup MeasuresWhiskChopping Board
<p>What to do</p> <ul style="list-style-type: none">• Finely chop Cabbage. Peel and Grate Carrot. Finely slice onion. Chop corn off cob. Finely slice spring onions.• Break an egg into a bowl and add dashi and flour. Whisk until smooth.• Add vegetables to the flour mix.• Heat the fry pan with a little bit of oil and add a spoon full of the mixture to the fry pan.• Cook each side for 1-2 minutes or until golden brown. Using egg flip, flip pancake over and cook again for 1-2 minutes or until golden brown.• Keep warm on oven tray until all of the mixture is cooked.• Before serving, top with barbeque sauce and mayonaise.	