

Okonomiyaki – Japanese Cabbage Pancakes

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Okonomiyaki - Japanese Cabbage Pancakes: super easy and flavorful, savory Japanese style pancakes using cabbage, eggs, bacon and flour. This Okonomiyaki version is made without 'dashi powder'/seafood stock. You can also find the recipe for Okonomiyaki sauce for topping the pancakes below. Serve fresh or hot.

Ingredients

500 ml Green Cabbage - thinly chopped or diced
4 Slices Cooked Bacon - thinly chopped
2 Stalks Green Onion - thinly chopped
2 Large Eggs - room temperature and whisked
250 ml A.P Flour
2 ml Baking Powder
2 ml Salt
1 ml Sugar
Pinch of Black Pepper
125 ml Water

Toppings

Mayonnaise - preferably Japanese Kewpie for an authentic taste
Okonomiyaki Sauce - can be purchased or make your own

Instructions

1. In a medium bowl Combine Dry ingredients: A.P flour, baking powder, salt and sugar.
2. In a large bowl combine: chopped cabbage, cooked bacon, and green onions. Add Dry ingredients, toss with tongs
3. In a small bowl combine liquid ingredients: eggs, water and mix using a whisk.
4. Heat a skillet with 15 ml Oil.
5. Now, add 250 ml of the okonomiyaki batter in the center of the skillet.
6. Spread the batter in a circular motion to make a 2.5 cm (1") thick disc.

7. Let this cook for 2 minutes on medium heat (keep an eye to prevent the batter from burning) and flip to the other side.
8. Cook the other side, till both sides look evenly golden brown and batter is thoroughly cooked (it will crisp up the edges once cooked).
9. Remove the cooked Okonomiyaki pancake repeat until all the batter is gone

To Serve

Spread okonomiyaki sauce while hot (can be put in a squeeze tube or ziploc bag with corner cut for easier application) and squeeze mayonnaise in a zigzag pattern, then sprinkle bonito flakes and chopped green onions for garnish. Serve hot

Recommended Optional Toppings

- Anori (green nori flakes)
- Bonito Flakes /Katsuobushi (dried and fermented fish flakes)
- Benishouga (Japanese style pickled red ginger)
- Cooked Shrimp / Pork / Octopus
- Yakisoba Noodles

Easy 4 Ingredient Okonomiyaki

Sauce for Japanese Pancakes

You've just made Japanese pancakes and realised you're out of sauce! Never fear - this 4 ingredient Okonomiyaki sauce recipe is here! With easy pantry ingredients, you'll have it ready in minutes.

Equipment

- [Glass jar or bottle for storage](#)
- [Small Dipping Sauce Bowls](#)

Ingredients

- 30 ml tomato sauce / ketchup
- 15 ml Worcestershire sauce 2 tbsp if using Japanese brand
- 15 ml soy sauce or mentsuyu
- 5 ml sugar or honey

Instructions

1. Add **ketchup, Worcestershire sauce, soy sauce** and **sugar** into a small dish and mix.
2. 2 tbsp tomato sauce / ketchup, 1 tbsp Worcestershire sauce, 1 tbsp soy sauce, 1 tsp sugar
3. Heat in microwave for 30 seconds or on low in small saucepan on the stove for a minute to help dissolve the sugar.
4. To serve, squeeze straight over the top of your okonomiyaki pancake in zig zag lines. Or pour in a huge dollop in the middle of each pancake, using a basting brush to spread evenly across the top. For best flavour, pair with kewpie mayonnaise, seaweed flakes (aonori) and bonito flakes (katsuobushi).
5. If using later, pour into a squeeze bottle or jar to store in the fridge.

Notes

- **Worcestershire Sauce** - If using an English version, use the amount in the recipe. If using the Bulldog Japanese Worcestershire Sauce, this is a lot sweeter, so you can double the amount. You can substitute with tonkatsu, A1 steak sauce, HP sauce, soy sauce, mentsuyu or even regular bbq sauce. Of course, this will alter the final flavour, but it won't stop you from devouring your Okonomiyaki pancakes after popping this sauce all over it.
- **Soy Sauce / Mentsuyu** - If you have Mentsuyu or [want to make your own](#), we recommend this in the first instance for a more rounded sauce flavour, otherwise regular soy sauce is fine.
- **Sugar** - Any sugar is fine - we used white, but a brown or raw sugar will work, you may just need a little extra as they're not quite as sweet. Substitute with honey or golden syrup in a pinch.

- **Storage Bottle** - We keep our homemade sauces in squeeze bottles these make it so easy to squirt your toppings straight on to the pancakes. We have two, one for the okonomiyaki sauce, and the other for the Kewpie Mayonnaise. If you don't have bottles, sterilised glass jars do just fine as well.
- **Tweak to Suit Taste** - Everyone is different, don't be afraid to alter the amounts if you want a spicier or sweeter sauce.
- **Batch** - While this recipe makes enough for one sitting, feel free to double or even quadruple the recipe for a full bottle of sauce you can keep going back to.
- **Add Shichimi Togarashi** - For an extra spice kick, homemade Japanese 7 Spice is perfect sprinkled over the sauce when dishing up for guests.

Homemade Kewpie Mayo

Ingredients

- **30 ml** plus 5 ml cider vinegar
- **30 ml** dashi, homemade or instant (optional)
- **1** large egg yolk
- **5 ml** Dijon mustard
- **180 ml** canola oil
- **2 ml** sugar
- **5 ml** kosher salt

Directions

1. In a small saucepan over high heat, bring the cider vinegar and dashi, if using, to a simmer (if you aren't using dashi, just simmer the vinegar). Cook, adjusting the heat to keep it simmering, not boiling, for 3 to 5 minutes, until reduced to about 15 ml.
2. Transfer the vinegar-dashi concentrate to a small bowl. Form a ring with a damp dish towel to rest your bowl on—this will keep it stable. Add the egg yolk and mustard and whisk to combine.
3. Whisking constantly, very gradually drip in the oil down the side of the bowl into the yolk mixture. The mixture should emulsify and thicken.* You can drizzle a bit more quickly once the mixture is very thick.
4. When all the oil has been incorporated, mix in the sugar and salt. You can add a little dashi or water to thin the mayonnaise so it will easily flow from a squeeze bottle but still hold its shape. It will thicken slightly once refrigerated. Transfer the mayo to a squeeze bottle. Refrigerate and use within 1 week. *If at any point the mixture breaks and separates instead of getting thick and creamy, don't despair. Put a fresh egg yolk in a bowl and slowly whisk the broken mixture into it, as if it were the oil.