

Okonomiyaki Pancakes

9 eggs

9 tbsp plain flour

1 ½ tsp salt

1 ½ tbsp soy sauce

6 spring onions, thinly sliced

1 large carrot, grated

800g cabbage shredded

1 tsp sesame oil

METHOD

- Whisk together the eggs, flour, salt, soy sauce and sesame oil until smooth
- Fold sprig onions, carrot and cabbage until everything is well coated
- Heat enough oil to just cover the bottom of a large frying pan over a medium heat
- Put spoonfuls of mixture in the pan, press down on backs of pancakes and fry until golden brown on each side
- Fry in batches and transfer to a plate lined with kitchen paper to drain
- Serve pancakes drizzled with okonomiyaki sauce and kewpie mayonnaise