

# Okonomiyaki

- about 2 cups shredded cabbage leaves
- about 1 cup shredded leek
- about 3/4 cup flour
- about an ounce of minced pickled ginger
- salt
- 2 eggs
- extra virgin olive oil
- toppings (select whatever): baby leeks, sliced pickled scallions, cooked bacon pieces, tomato slices, chopped scallions, chopped chiles, slivered almonds, whatever
- tonkatsu sauce
- mayonnaise (ideally the sweet Kewpie mayonnaise)

Boil water, and steam the shredded cabbage and shredded leek for 10 to 15 minutes.

Combine the steamed cabbage and leek with the flour, ginger, salt and eggs. Mix well.

Heat the olive oil in a medium skillet.

Once the oil is heated, arrange the toppings in the bottom of the skillet, and pour the batter over (if using bacon, bacon should be at the very bottom). Fry until firm, and flip using a plate (so that the toppings are on top). Decorate with tonkatsu sauce and mayonnaise, and plate.

Serves: 2 to 3

Preparation time: 45 minutes

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