



Okonomiyaki

Ingredients (for 2 servings)

Okonomiyaki:

- 1 ⅔ cups (200 g) all-purpose flour
- 1 tsp baking powder
- ¾ cup (200 ml) dashi stock or water with dashi powder
- 1 small potato, grated (as a substitute for nagaimo)
- 2 eggs
- 11 oz (300 g) cabbage, coarsely chopped
- 2 to 3 green onions, thinly sliced
- 4 oz (100 g) pork belly slices (or bacon slices)

Toppings:

- Okonomiyaki sauce, to taste
- Japanese mayonnaise, to taste
- Katsuobushi (bonito flakes), to taste
- Aonori (seaweed powder), to taste



Instructions



1. Prepare the batter

In a large bowl, combine flour, baking powder, and dashi. Mix until smooth and free of lumps. Add the grated potato and stir well to incorporate.



2. Mix in the fillings

Add cabbage, green onions, and eggs to the batter. Gently fold with a spoon to incorporate air, being careful not to overmix so the texture stays light.



3. Shape the okonomiyaki

Heat a small amount of oil in a frying pan over medium heat. Pour the batter into the pan and shape it into a round pancake about 2 cm (¾-inch) thick. Place the pork belly (or bacon) slices evenly on top.



4. Cook and steam

Cook for about 3 minutes until the bottom is set, then carefully flip. Cover with a lid and cook over medium-low heat for about 5 minutes to steam through.



5. Finish and serve

Remove the lid and flip once more to crisp the surface. Transfer to a plate and drizzle with okonomiyaki sauce and mayonnaise. Top with katsuobushi and aonori.

Tips:

- A light touch helps create a fluffy texture. Overmixing will make the pancake dense.
- If you cannot find okonomiyaki sauce, mix: 2 parts ketchup + 2 parts Worcestershire sauce + 1 part sugar (or honey) This creates a similar sweet and savory flavor profile.