



# OKONOMIYAKI

## JAPANESE PANCAKE

### Ingredients:

#### *Okonomiyaki*

- 100 g flour
- 100 ml dashi or fish stock
- 2 eggs
- 1 tbsp panko (Japanese bread-crumbs)
- 150 g Chinese cabbage, chopped
- EldurApi 50 Nori Mix
- 1 tbsp olive oil

#### *Topping*

- 1 spring onion, cut into rings
- Japanese Kewpie mayo
- 3 turkey breast slices
- Wasabi powder
- EldurApi Fire Herbs

### PREP TIME

Light a medium amount of charcoal and heat your Kamado to 180 °C. When the Kamado is at temperature, place the multilevel lift and teppanyaki plate in the Kamado at the highest level.

### PREPARATION

Make the batter for the pancake. Combine the flour, egg and some of the dashi. Add the dashi slowly, a little at a time, making sure it is a thick paste. For binding, stir in the panko and then the sliced cabbage. Finish with the Nori Mix.

Make sure the teppanyaki plate is hot. Coat the plate with the olive oil and place the cabbage mixture on the plate. Fry the pancake for 5 minutes on each side. Add some fire herbs during the frying process for the spice aroma in the dish.

Finish the pancake with sliced spring onion, turkey breast\*, Wasabi powder and Japanese mayonnaise.

\*Do you prefer a vegetarian dish? Then omit the turkey breast.

**Supplies:**

Kamado  
multilevel lift  
teppanyaki plate  
woodchipper

**Kamado set up:**

Direct heat