

Japanese Okonomiyaki Recipe [My Modified Version]



INGREDIENTS :

	<p>1. At least 2 large Eggs per serving piece</p>
	<p>2. Cabbage - Cored & Sliced (taste better - use the green type)</p>
	<p>3. Ham / Bacon - Cut into small pieces</p>
	<p>4. Shredded Cheddar Cheese / Mozzarella Cheese</p>

	<p>5. Bull Dog Brand - Tonkatsu Sauce (Picture 1) / Otafuku Sauce 中濃 (picture 2) taste better with this sauce. If can't find both sauce you can use BBQ Sauce.</p>
<p>6. Egg Mayonnaise</p>	<p>7. Dried bonito shavings -katsuobushi</p> <p>Can buy this @ Daiso per pack \$2.00</p>

PREPARATION : DO NOT COOK IN HIGH HEAT.

	<p>1. beat 1 egg in a big bowl then add in ingredients 2, 3, sprinkle a small amount of salt & stir it.</p>
	<p>2. Spread a little oil on a frying pan then pour in the ingredient mixture into it, leave on pan for about 15 seconds (do not stir)</p> <p>3. immediately sprinkle prefer amount of cheese on top of mixture, let it sit to melt a little while.</p> <p>4. quickly beat 1 egg (no salt required) pour over the mixture to cover the cheese.</p> <p>5. when the base of the mixture is cooked, turn it over to fry the top portion.</p> <p>6. wait for some minutes to allow the ingredients inside to cook.</p>
	<p>7. when cooked, place pancake on plate. Spread your desired amount of the Tonkatsu / Otafuku Sauce on top and then squeeze in egg mayonnaise.</p> <p>8. lastly, sprinkle the Dried bonito shavings on top and wala pancake is ready to serve.</p>