

Ingredients:

- FOR THE BATTER:**
 - 2/3 of a cup plain flour
- 2 tablespoons cornflour
- ½ cup of warm water
- 1 teaspoon of dashi powder or Massel vegetable stock
- 3 eggs
- ¼ cabbage (green or wombok), finely shredded
- 1 carrot, grated
- 2 spring onions, finely sliced (use half for batter and reserve half for garnish)
- Rice bran oil, for cooking
- TOPPINGS:**
 - 2 tablespoons of Mayonnaise
 - 2 tablespoons kecap manis
 - 1 teaspoon nori, finely shredded

Equipment:

- Metric measuring cups and spoons
- Chopping board
- Chef's knife
- Mixing bowls
- fork
- Spatula or wooden spoon
- Large frying pan
- Egg flipper
- Serving platter

Method:

1. To prepare the batter, dissolve the dashi or stock powder in the ½ cup warm water in a small mixing bowl. Add the eggs and beat gently with a fork.
2. In a separate large mixing bowl, add the plain flour and cornflour, then pour in the egg and dashi stock mixture. Stir to combine until smooth.
3. Next, add the finely shredded cabbage, half the spring onion and grated carrot into the batter mixture. Mix until all the dry ingredients are evenly coated (but don't overmix, we want to keep the cabbage nice and fluffy). There shouldn't be much excess batter at the bottom – if there is, add a little more shredded cabbage and mix thorough gently.
4. Heat a large frying pan over medium heat. Add one tablespoon of rice bran oil and allow to heat up. Scoop out ¼ of the mixture onto the pan, aiming for a circle shape about 10 cm wide. Cook each pancake for a few minutes per side, until lightly golden brown on both sides.
5. Repeat with remaining batter – this recipe makes 4 okonomiyaki.
6. Transfer your freshly cooked pancakes to a serving plate, then top with drizzles of mayonnaise and kecap manis. Sprinkle with shredded nori and finely sliced spring onions to serve.