

Hiroshima Okonomiyaki



Serves 2

Ingredients

100g okonomiyaki flour
120ml water
3 eggs
150g cabbage
60g bean sprouts
6 rashers bacon
2 servings par-boiled yakisoba noodles
okonomiyaki sauce
kewpie mayonnaise
2 spring onions
pinch of aonori powdered seaweed
katsuobushi dried bonito flakes
1 tsp pickled ginger

How To Prepare

1. Begin by chopping your green onion and cabbage. Try to chop your cabbage as finely as possible.
2. Grab a bowl and mix the okonomiyaki flour with the water and 1 egg until you have a smooth batter with no lumps.
3. Now the fun part, take a frying pan or hot plate and grease with a splash of vegetable oil and place on a medium heat. Make sure the pan is evenly heated before the next step or the okonomiyaki will have trouble taking shape.
4. Add just under half the batter to the pan in a nice even circle, remember not to make the circle too wide or it won't be able to keep its shape. Next, add half the cabbage and half the bean sprouts on top of the batter, before adding a layer of 3 rashers of bacon.
5. Pour 1 tbsp of the batter on the top of the mix to hold everything together and let the okonomiyaki cook for about 7 to 10 minutes before flipping it over with a spatula to cook on the other side.
6. Whilst the other side of the okonomiyaki is cooking for 7 to 10 minutes, grab another pan and cook 1 serving of yakisoba with a bit of vegetable oil and the sauce provided in the packet.
7. Once the yakisoba are cooked, with a spatula move the okonomiyaki on top of the noodles. Crack an egg in a bowl and break the yolk before pouring in the first pan to the side of the okonomiyaki.
8. Place the okonomiyaki (with the noodles underneath) over the egg and leave to cook for 1 to 2 minutes. Once done, flip the completed okonomiyaki over onto a plate and smother in a criss-cross pattern with okonomiyaki sauce and mayonnaise. The final touch is to sprinkle the spring onion, aonori seaweed, katsuobushi and pickled ginger on the top. Repeat the whole process again for the second okonomiyaki and you're done.