

Okonomiyaki

Authentic Japanese okonomiyaki recipe - savory pancakes with cabbage, pork, and mountain yam. Easy street food classic with homemade sauce.

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| 30 | 30 | 60 | 4 | Medium |
| PREP MIN | COOK MIN | TOTAL MIN | SERVINGS | DIFFICULTY |

Okonomiyaki

Ingredients

- 1 cup flour
- 1 cup yam
- 1 cup cabbage
- 4 egg
- 1 lb pork belly
- 2 scallion
- 1 tbsp granulated sugar
- 2 tbsp oyster sauce
- 4 tbsp ketchup
- 3 tbsp Worcestershire sauce
- 1 tsp baking powder
- 1 tsp salt

Instructions

- 1 Make the batter**

Whisk together 1 cup flour, 1 teaspoon salt, 1 teaspoon sugar, and 1 teaspoon baking powder in a large bowl. Add 1 cup water gradually while whisking until smooth with no lumps.
- 2 Beat 4 eggs in a small bowl, then whisk them into the batter until well combined. Let the batter rest for 10 minutes at room temperature.**
- 3 Prepare the cabbage and filling**

Remove the core from 1 cup cabbage and chop it into thin strips about 1/4-inch wide. Add the cabbage to the batter and mix until all pieces are well coated.
- 4 Make the okonomiyaki sauce**

Combine 2 tablespoons ketchup, 1 tablespoon Worcestershire sauce, and 1 tablespoon oyster sauce in a small bowl. Mix until smooth and set aside.
- 5 Start cooking the pancakes**

Heat 1 tablespoon oil in a large non-stick skillet over medium heat until shimmering, about 2 minutes. Pour one-quarter of the batter mixture into the pan, spreading it into a round pancake about 6 inches across.

- 6 Cut 1 pound pork belly into 4-inch strips and lay 3-4 pieces on top of the raw pancake. Cook for 4-5 minutes until the bottom is golden brown and set.
- 7 Carefully flip the pancake using a large spatula so the pork is now on the bottom. Press gently with the spatula to help it hold together and cook for 4-5 minutes until the pork is crispy.
- 8 Flip once more so the pork is on top again and cook for 1-2 minutes until both sides are golden brown and the center feels firm when pressed.
- 9 **Finish and serve**
Transfer to a serving plate and drizzle with the prepared okonomiyaki sauce. Squeeze 3 tablespoons mayonnaise on top in a decorative pattern and serve immediately while hot.
- 10 Repeat steps 5-9 with the remaining batter and pork to make 3 more pancakes, adding more oil to the pan as needed.

Tips

Let the batter rest in the refrigerator for at least one hour to relax the gluten, resulting in a more tender texture.

Finely chop the cabbage using a sharp knife or food processor - pieces that are too large won't cook evenly and may cause the pancake to fall apart.

Wear gloves when handling mountain yam as it can cause skin irritation, and wash hands thoroughly after preparation.

Don't press down hard on the cooking pancake - gentle pressure helps maintain shape while preserving the light, fluffy texture.

Cook over medium heat rather than high to ensure the thick pancake cooks through without burning the exterior.

Make the sauce ahead of time and let it sit to allow flavors to meld and sugar to fully dissolve.

Use a non-stick or well-seasoned pan to prevent sticking, and ensure oil is properly heated before adding the batter.

Consume okonomiyaki immediately after cooking for the best texture and food safety, as the egg-based batter doesn't hold well at room temperature.