

Vegan Okonomiyaki – Cabbage Carrot Pancakes

Equipment	Ingredients
Frying pan or hot plate	½ head of cabbage
Measuring cups	¾ cup carrots grated
Measuring spoons	½ red pepper
Knives	2 spring onions
Chopping board	1 tbsp ginger, minced
Mixing bowl and spoon	2 tsp rice vinegar
Grater	1 tbsp soy sauce
Sieve	½ tsp salt
	¼ tsp white pepper
	1 tsp miso (optional)
	2 tsp crumbled nori sheets
	1 cup flour
	½ tsp baking powder
	2 to 4 tbsp water

How TO MAKE IT:

- 1 Shred all the veggies. Add vinegar and veggies through the nori sheets and keep aside for 10 minutes.
- 2 Sift in the flour and baking powder into the bowl and mix in. Add a little water to make a mix that can spread.
- 3 Heat a pan over medium heat, add oil. Spread the batter to even it out into 1 to 2 cm thick pancake and cook 5 to 7 minutes each side.

Tonkatsu sauce

1 tbsp tomato sauce
1 tbsp worcestershire sauce
½ tsp sugar
a few tsp water

Mix all the ingredients until well combined and serve.