

OKONOMI-KIMCHI

I came up with this riff on okonomiyaki (Japanese pancakes) because I am always looking for new ways to eat kimchi, Korean fermented cabbage, which we show you how to make [here](#).

Makes: 12



INGREDIENTS

Okonomi-Kimchi

- 350 grams (12.3 oz) green cabbage, roughly chopped
- 150 grams (5.3 oz) carrot, roughly chopped
- 200 grams (7 oz) plain flour (or okonomiyaki flour, available from Japanese grocers)
- 2 tsp tamari
- 4 eggs
- 250 grams (8.8 oz) water
- 40 grams (1.4 oz) vegetable oil, plus extra for frying
- 200 grams (7 oz) kimchi, made or bought, optional
- 6 spring onions (shallots), sliced into rings
- 1 corn cob, kernels only
- Kewpie mayonnaise, to serve

Okonomiyaki Sauce

- 2 cloves garlic
- 30 grams (1 oz) fresh ginger
- 60 grams (2 oz) tomato ketchup
- 30 grams (1 oz) tamari
- 1 tbsp mirin
- 30 grams (1 oz) rice vinegar
- 1 tsp smooth mustard
- 100 grams (3.5 oz) water



Photography/ Greg Elms

Time: 45 minutes



METHOD

Okonomi-Kimchi

1. Place cabbage in mixing bowl and chop **8 sec/Rev/speed 4**. Set aside.
2. Place carrot in mixing bowl and chop **10 sec/Rev/speed 5**. Set aside with cabbage.
3. Place flour, tamari, eggs, water and oil in mixing bowl. Mix **20 sec/speed 4**.
4. Add kimchi, spring onions (shallots), corn kernels and cabbage mixture to mixing bowl. Mix **30 sec/Rev/speed 3**.
5. Heat vegetable oil in a large non-stick pan over medium-high heat. Ladle fist-sized portions of mixture into the pan to make pancakes of about 2 cm (1 in) thickness, or whatever size you like. Cook for about 3 minutes each side or until golden brown. It's better to cook the pancakes slowly so they cook all the way through. Add oil between batches. While pancakes are cooking, make the sauce.

Okonomiyaki Sauce

6. Place garlic and ginger in mixing bowl and chop **4 sec/speed 7**. Scrape down.



Photography Greg Elms

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7. Add other ingredients and cook **10 min/Varoma/speed 1**, with measuring cap removed and steamer basket placed over mixing bowl lid, or until the sauce is reduced to a glossy pouring consistency. Strain the sauce into a jug for pouring onto pancakes.

Serve okonomi-kimchi drizzled with sauce and squiggled with mayonnaise.

Tips

- Keep an eye on the heat in the pan – don't cook them over too high a heat. You want them cooked all the way through.
- Adjust kimchi quantity to taste.

Variations

- Okonomiyaki are a great 'clear out the fridge' dinner – you really can put just about anything in them. You can also jazz up the toppings with fried egg, pickled ginger and my favourite sprinkle, [furikake](#).



Photography Greg Elms

OKONOMI-KIMCHI

Makes: 12



SHOPPING LIST:

- Green cabbage (350 grams / 12.3 oz)
- Carrot (150 grams / 5.3 oz)
- Plain flour (200 grams / 7 oz)
- Tamari
- Eggs (4)
- Kimchi (200 grams / 7 oz)
- Spring onions (6)
- Corn cob (1)
- Vegetable oil (40 grams / 1.4 oz)
- Kewpie Mayonnaise
- Cloves garlic (2)
- Fresh ginger (30 grams / 1 oz)
- Tomato ketchup (60 grams / 2 oz)
- Mirin (1 tbsp)
- Rice vinegar (30 grams / 1 oz)
- Smooth mustard (1 tsp)



NOTES & TIPS:

- • or okonomiyaki flour, available from Japanese grocers
- • made or bought, optional