

# Japanese Savory Pancake

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お好み焼き

## ● Ingredients (2 servings)

1  $\frac{1}{3}$  cups Water

1  $\frac{1}{2}$  cups Flour

$\frac{1}{2}$  Cabbage

$\frac{1}{4}$  cup Dried Anchovy

4 Eggs

## ● Prepare Cabbage



Cut around the core and peel leaves from  $\frac{1}{2}$  of cabbage.

Cut off the core attached to each leaf.

Chop the cabbage leaves into small pieces and set aside.

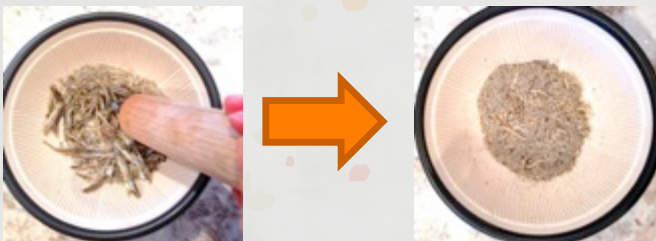
## ● Prepare Anchovy



This is the dried anchovy I used. You can get this kind of dried anchovy at most Asian markets. Prepare  $\frac{1}{4}$  cup of dried anchovy as follows.



Break off the parts circled in orange with your fingers.



Grind the prepared dried anchovy well. You can use food processor instead of mortar and pestle.

## ● Prepare Pancake Mixture



In a big bowl, combine the following

1 ½ cups of flour

4 eggs

¼ cup of the ground anchovy

1 ⅓ cups of water

Mix well

## ● Mixture for each serving



In a small bowl, combine the following amount of ingredients (this is equal to 1 serving).

2 Tbsp. of Japanese Sweet Ginger Beef  
1 cup of the chopped cabbage  
1 cup of pancake mixture

Whisk well.

## ● Cook



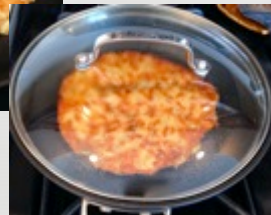
Heat 2 Tbsp. of vegetable oil in a pan over medium heat.



When the oil is hot, pour the mixture into the pan and make into a round shape using a spoon. Cook over medium heat for 7 minutes.



After the 7 minutes, flip carefully and cook over low heat for 10 minutes with a lid.



## ● Serve



Brush soy sauce on the pancake and sprinkle dried seaweed powder which you can get at most Asian market.

