



Oven baked Japanese vegetable pancakes



DIFFICULTY: EASY



PREPARATION TIME: 15
MINS



COOKING TIME: 40 MINS



SERVES: 4

Ingredients

- 6 large eggs
 - 2 tbsp tamari or soy sauce
 - 1/3 cup vegetable oil
 - 1 cup plain flour
 - 1/2 tsp baking powder
 - 1/4 white cabbage, finely shredded
 - 4 Brussels sprouts, finely shredded
 - 2 carrots, peeled and grated
 - 4 spring onions, finely sliced
 - Salt and pepper, to taste
- To serve:
- Okonomi sauce
 - Kewpie mayonnaise
 - 1 spring onion, finely sliced
 - 2 tbsp Gewurshaus Everything Bagel Blend

Method

Preheat oven on CircoTherm to 180°C. Grease and line a 24cm round removable base cake tin.

Whisk eggs, tamari and oil together in a large bowl. Add the flour and baking powder and mix to form a batter. Add the cabbage, Brussel sprouts, carrot and spring onion. Mix well to combine and season to taste with salt and pepper.

Pour batter into prepared cake tin and smooth the top with a spatula. Cook the pancake on shelf level 2 for 40 minutes or until lightly golden.

While pancake is cooking, toast the Everything Bagel Blend. Heat a frying pan over moderate heat, Induction level 7, add blend and stir over heat until lightly toasted.

Cool pancake for 5 minutes before drizzling with Okonomi sauce and mayonnaise. Top with spring onion and sprinkle with Everything Bagel Blend.

Notes
