KIKKOMAN

Japanese kraut okonomiyaki with raisin drizzle

Total time **30 mins** **15 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
3,186 kJ / 761 kcal

Fat: **32.6 g** Protein: **20.6 g**
Carbohydrates: **94.6 g**

INGREDIENTS

2 portion(s)

Okonomiyaki:

1	egg
200 g	sauerkraut
150 g	wheat flour
150 ml	water
1 tsp	caraway seeds
1 tsp	baking powder
50 ml	rapeseed oil

Sauce:

1 tbsp	pickled ginger
4 tbsp	ketchup
1 tbsp	organic Worcestershire sauce
1 tsp	honey
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
50 g	raisins
1 tbsp	fresh chilli pepper

Garnish:

1 tbsp	chopped spring onion
1 tbsp	sesame seeds
1 tbsp	sliced nori

PREPARATION

Step 1

1 egg - **150 g** wheat flour - **150 ml** water - **1 tsp** caraway seeds - **1 tsp** baking powder - **200 g** sauerkraut - **50 ml** rapeseed oil
Finely chop the sauerkraut. Mix the eggs with the flour, water, caraway seeds and baking powder, then add the chopped sauerkraut. Form okonomiyaki pancakes from the mixture and fry in hot oil for about 5 minutes on each side.

Step 2

1 tbsp pickled ginger - **4 tbsp** ketchup - **1 tbsp** organic Worcestershire sauce - **1 tsp** honey - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **50 g** raisins - **1 tbsp** fresh chilli pepper - **1 tbsp** chopped spring onion - **1 tbsp** sliced nori - **1 tbsp** sesame seeds
Finely chop the pickled ginger and chilli and mix with the remaining ingredients for the sauce.

Place the fried pancakes on a plate and garnish with the sauce, spring onion, nori and sesame seeds.