

Kimchi pancakes

Total time **20 mins** 10 mins preparation time 10 mins cooking time

Nutritional facts (per portion):
1,696 kJ / 386 kcal

Fat: **19.4 g** Protein: **15.6 g**
Carbohydrates: **38.4 g**

INGREDIENTS

2 portion(s)

For the pancake batter:

100 g Chinese cabbage (4-5 leaves)
1 onion
6 peeled prawns
60 g plain flour
20 g potato starch (or corn starch)
90 g water
2 tbsp [Kikkoman Spicy Chili Sauce for Kimchi](#)
2 tbsp [Kikkoman Toasted Sesame Oil](#)
Spring onion rings if desired

For the sauce:

3 tbsp [Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon](#)
1 tbsp [Kikkoman Toasted Sesame Oil](#)
1 tbsp sugar
2 tbsp white sesame seeds
1 tbsp [Kikkoman Naturally Brewed Soy Sauce](#)

PREPARATION

Step 1

For the pancake batter, wash the Chinese cabbage, pat dry and chop roughly. Peel the onion and cut into thin slices. Cut the prawns in half or thirds depending on their size.

Step 2

Put the plain flour and potato starch in a bowl, gradually add about 90 ml of water and whisk until smooth to avoid lumps.

Step 3

Add the Kikkoman Spicy Chili Sauce for Kimchi and stir to combine. Add the remaining ingredients (except the sesame oil) for the pancake batter and mix.

Step 4

Put the sesame oil in a frying pan over a high heat and fry the pancakes. Fry first one side until crispy, then flip and fry the other side the same way.

Step 5

Finally, drizzle with a little sesame oil and fry until crispy. Garnish with some spring onion rings if desired.

Step 6

For the sauce, mix all the ingredients and serve

with the pancakes.