

MIRU™

OKONOMIYAKI

Yield: 4-6 servings

INGREDIENTS

1 small head of cabbage

4 large eggs

1½ cups okonomiyaki flour

(Chef recommends Otafuku Okonomiyaki Flour)

1 cup water

1 tsp. hondashi

⅓ cup green onions, chopped *(green parts only)*

½ cup panko breadcrumbs

1 lb. extra jumbo shrimp, 16/20, cut into thirds

1 lb. thick sliced bacon, cut into large dice

½ Tbsp. olive oil blend or canola oil

½ Tbsp. butter, unsalted

1½ Tbsp. Kewpie Mayonnaise

1½ Tbsp. okonomiyaki sauce

(Chef recommends Otafuku Okonomiyaki Sauce)

1 pinch AO Nori

1 pinch Ito Kezuri *(shaved bonito flakes)*

½ tsp. pickled red ginger, cut into thin strips

Japanese products can be found in the international aisle at local grocery stores or online.



DIRECTIONS

1. Core the head of cabbage, slice thin and submerged in ice cold water for 30 minutes. Drain the cabbage and pat dry. You want this to be as dry as possible so the rest of the mix will adhere to it.
2. Pre-heat the oven to 400°F.

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3. Make 1 cup of dashi by mixing the teaspoon of hondashi with the cup of water, set aside.
4. In a large pan, sear bacon to render the fat. Strain bacon out and set aside.
5. Place the eggs, flour, dashi, green onions and panko breadcrumbs in a large mixing bowl. Mix until all ingredients are thoroughly combined.
6. Fold in the cabbage, mixing well.
7. Fold in bacon and/or shrimp. Set aside.
8. Heat the oil and butter in a large non-stick pan over medium high heat until just about smoking.
9. Add mix, cook until brown and edges start to crisp, about 4-5 minutes. Carefully flip with a spatula and cook for another 4-5 minutes.
10. Place into the preheated and bake for about 5-6 minutes. Desired internal temperature should be 140°F.
11. Remove from the pan and place on a cutting board.
12. Cut into 6 even “pizza” slices and place on a serving platter.
13. Garnish with mayonnaise, Okonomiyaki sauce, AO Nori, bonito flake, and pickled ginger.

