

Okonomiyaki Stack



25 min

4 people



3.8 Rating

Bring the vibrant flavours of Japan to your kitchen with this irresistible Okonomiyaki Stack by home cook extraordinaire, [Camellia Ling Aebischer!](#)

A hearty, savoury pancake stack made with eggs, cabbage, and your choice of delicious add-ins, this dish is layered with tangy mayo, sweet okonomiyaki sauce, and topped with a golden fried egg. Each bite is an umami explosion! Crowd-pleasing dish at breakfast, lunch, or dinner.



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Ingredients

Pancake:

- ¼ head green cabbage, thinly sliced (about 4 cups)
- 3-4 spring onions, sliced
- 2 eggs
- 1 cup self-raising flour
- 1 tsp stock powder (or powdered dashi if you have it)

Okonomi sauce:

- ½ cup tomato ketchup
- ½ cup Worcestershire sauce
- ¼ cup oyster sauce
- ¼ cup sugar
- 1 tsp dark soy

To serve:

- Japanese mayo
- 4 eggs, fried
- ½ sheet of nori or furikake
- Bonito flakes
- 1 Spring onion, finely sliced

Method

1. In a large bowl, combine the cabbage, spring onion, eggs, flour, and stock or dashi powder. Mix well, adding a little water as needed. You should end up with a light coating of batter (the consistency of pancake mix) on all the cabbage.
2. Place a large frypan over medium heat. Lightly oil, then drop in about ¼ cup of cabbage mix to form fritters. Flatten slightly and fry for a 2-3 minutes until about 75 per cent done. Flip and finish cooking for a minute or two. Set aside on a plate and repeat with the remaining mix.
3. Wipe the pan clean, add a little extra oil then fry four eggs sunny-side up.
4. To make the okonomi sauce, combine all ingredients in a bowl and mix well. You can also purchase this pre-made at Japanese grocers.
5. Arrange four stacks of cabbage pancakes with a little okonomi sauce and mayonnaise between each layer. Top with an egg and more okonomi sauce and kewpie. Sprinkle with furikake, bonito flakes and spring onion to finish.