

Alaska Salmon Okonomiyaki Pancake



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 2

Ingredients:

2 eggs

120g plain flour

100ml vegetable stock, cooled

1 tbsp sesame oil

1 carrot, peeled and grated

1 tbsp soy sauce

3 spring onions, chopped

2 heaped tsp of sushi ginger, chopped

150g pointed or sweetheart cabbage, thinly shredded

1 x 213g can Alaska salmon, well drained

Vegetable oil, for frying

Extra salmon, to serve

Sriracha sauce, to serve

Coriander leaves, to serve

Description:

In a bowl mix the eggs and flour together, then stir in the sesame oil and cooled vegetable stock, making sure that there are no lumps. Add the carrot, soy sauce, spring onions, ginger, cabbage and canned salmon to the batter, mixing until combined.

Heat a thin layer of oil in a frying pan over a medium heat. Pour the batter into the frying pan, and fry for 3 - 5 minutes on each side until cooked and golden in colour.

Scatter over some extra salmon flakes if any remaining, sriracha sauce and coriander leaves to serve.

Recipe credit: Rachel Green

Photo credit: Steve Lee