



UCCOOK

Savanna's Okonomiyaki & Pork Belly

with fresh coriander & pickled ginger

Okonomiyaki are pan-fried pancakes loaded with cabbage. Our take is topped with pork belly pieces doused in a sticky soy, honey & orange sauce. Garnished with pickled ginger & fresh coriander, and served with Kewpie mayo. Japan in your kitchen!

Hands-on Time: 30 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Savanna

 Adventurous Foodie

 No paired wines

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Ingredients & Prep

90ml	Hoisin Sauce
15ml	Gochujang Sauce
600ml	Self-raising Flour
2	Spring Onions <i>rinsed, trimmed & finely sliced, keeping the white & green parts separate</i>
600g	Cabbage <i>rinsed & very thinly sliced</i>
600g	Pork Belly Pieces <i>cut into chunks</i>
67.5ml	Pork Belly Sauce <i>(45ml Low Sodium Soy Sauce & 22,5ml Honey)</i>
90ml	Orange Juice
30g	Pickled Ginger <i>drained & roughly chopped</i>
12g	Fresh Coriander <i>rinsed & picked</i>
90ml	Kewpie Mayo

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter (optional)

1. MIX THE BATTER In a bowl, combine the hoisin sauce and the gochujang (to taste). Set aside. In a separate bowl, combine the flour and 300ml of water. Add the spring onion whites, the sliced cabbage, and a pinch of salt. Mix until fully combined.

2. FRYING FRENZY Place a pan over medium-low heat with a drizzle of oil and a knob of butter (optional). When hot, add $\frac{1}{3}$ of the cabbage batter and spread out across the pan in an even thickness of about 0.5cm. Fry until set and golden brown, 6-7 minutes per side. Drain on paper towel. Repeat this process until you have 3 pancakes. Cover.

3. STICKY PORK BELLY Place a pan over medium-high heat (the pork will cook in its own fat). Pat the pork dry with paper towel. When hot, sear the pork until crispy and golden brown, 8-10 minutes per side. In the final 3-5 minutes, baste with the pork belly sauce, the orange juice, and 45ml of water. Remove from the pan, reserving any rendered fat, and rest for 5 minutes before thinly slicing and seasoning.

4. MOUTH-WATERING DINNER! Plate up the okonomiyaki pancake. Drizzle over the hoisin-gochujang sauce (to taste). Top with the sticky pork belly (and any remaining sticky sauce) and the chopped pickled ginger. Sprinkle over the spring onion greens and the picked coriander. Side with the mayo for dunking.



Chef's Tip

If you're having trouble flipping the pancake, cover the pan with a plate. Flip the pan quickly, so the pancake flips onto the plate. Slide back into the pan.

Nutritional Information

Per 100g

Energy	850kj
Energy	203kcal
Protein	7.9g
Carbs	19g
of which sugars	5.1g
Fibre	1.4g
Fat	7.3g
of which saturated	2.5g
Sodium	292mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites,
Sugar Alcohol (Xylitol), Soy

Cook
within 2
Days