



# UCOOK

## Peking Veggie Pancakes

with mushrooms & spring onions

We all know peking duck, but have you tried peking veggie? Delicious vegetable-packed pancakes; all the flavour, none of the duck! They are filled with tender mushrooms, sliced cabbage, and fresh cucumber. It is finished off with spicy mayo and black sesame seeds. You won't believe how tasty this meat-free dish is!

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**Hands-On Time:** 40 minutes

**Overall Time:** 50 minutes

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**Serves:** 4 People

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**Chef:** Kate Gomba

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 Veggie

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 Boschenthal | Boschen Blanc

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## Ingredients & Prep

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|       |   |
|-------|---|
| 1kg   | Button Mushrooms<br><i>wiped clean &amp; quartered</i>          |
| 120ml | Peking Sauce<br><i>(60ml Sherry &amp; 60ml Asian BBQ Sauce)</i> |
| 125ml | That Mayo (Vegan)   |
| 30ml  | Sriracha Sauce  |
| 400g  | Cabbage<br><i>thinly sliced</i>                                 |
| 30ml  | NOMU Oriental Rub   |
| 16    | Pancakes  |
| 400g  | Cucumber<br><i>sliced into matchsticks</i>                      |
| 4     | Spring Onions<br><i>finely sliced</i>                           |
| 20ml  | Black Sesame Seeds  |

## From Your Kitchen

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

**1. MUSHIES** Place a nonstick pan over a medium-high heat with a drizzle of oil and a knob of butter (optional). When hot, fry the quartered mushrooms for 5-6 minutes until soft and golden, shifting as they colour. You may need to do this step in batches, adding more oil and butter between batches. In the final 1-2 minutes, add all the mushrooms back to the pan and add the peking sauce. Toss until the mushrooms are fully coated in the sauce. Remove from the pan on completion, place in a bowl, and season to taste.

**2. FLASH FRY** In a small bowl, combine the mayo and the sriracha (to taste). Set aside. Return the pan to a medium-high heat, wiped down if necessary, with a drizzle of oil. When hot, add the sliced cabbage and fry for 3-4 minutes until wilted but still crunchy, shifting occasionally. In the final minute, add the rub. Remove from the heat and season to taste.

**3. FINAL TOUCHES** Return the pan to a medium heat, wiped down if necessary, and warm the pancakes for 30-60 seconds per side until heated through and lightly toasted. Alternatively, spread them out on a plate in a single layer and heat in the microwave for 30-60 seconds.

**4. PANCAKE NIGHT!** Assemble the peking veggie pancakes! Smear on the spicy mayo (to taste). Top with the saucy mushrooms, the sautéed cabbage, and the cucumber matchsticks. Scatter over the sliced spring onion and garnish with a sprinkle of the sesame seeds.

## Nutritional Information

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Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 1454kj  |
| Energy             | 348Kcal |
| Protein            | 12.2g   |
| Carbs              | 16g     |
| of which sugars    | 2.2g    |
| Fibre              | 6.9g    |
| Fat                | 23.8g   |
| of which saturated | 3.6g    |
| Sodium             | 236mg   |

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## Allergens

Gluten, Allium, Sesame, Wheat, Sulphites, Alcohol, Soy

Cook  
within 3  
Days