



UCOOK

Okonomiyaki & Pork Belly

with fresh coriander & pickled ginger

Hands-on Time: 35 minutes

Overall Time: 55 minutes

Adventurous Foodie: Serves 3 & 4

Chef: Thea Richter

Wine Pairing: Paul Cluver | Village Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	1170.2kJ	7955kJ
Energy	280.1kcal	1904kcal
Protein	5.6g	38.3g
Carbs	20g	134g
of which sugars	5.7g	39.1g
Fibre	1.4g	9.4g
Fat	19.3g	131.2g
of which saturated	5.9g	40g
Sodium	283mg	1927mg

Allergens: Sulphites, Egg, Gluten, Sesame, Sugar
Alcohol (Sweetener), Wheat, Soya, Allium

Spice Level: Moderate

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]

90ml	125ml	Hoisin Sauce
15ml	20ml	Gochujang Sauce
600ml	800ml	Self-raising Flour
2	2	Spring Onions <i>rinse, trim & finely slice keeping the white & green parts separate</i>
600g	800g	Cabbage <i>rinse & thinly slice</i>
600g	800g	Pork Belly Pieces <i>cut into chunks</i>
75ml	100ml	Pork Belly Sauce <i>(45ml [60ml] Low Sodium Soy Sauce, & 30ml [40ml] Honey)</i>
90ml	125ml	Orange Juice
30g	40g	Pickled Ginger <i>drain & roughly chop</i>
8g	10g	Fresh Coriander <i>rinse & pick</i>
90ml	125ml	Kewpie Mayo

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (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 [400ml] of water. Add the spring onion whites, the 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 $\frac{1}{3}$ [4] of the cabbage batter and spread it out across the pan in an even thickness of about 0.5cm. Fry until set and golden brown, 6-7 minutes per side. Remove from the pan and drain on paper towel. Repeat until you have 3 [4] pancakes.

3. STICKY PORK BELLY Place a pan over medium-high heat. Pat the pork dry with paper towel. When hot, sear the pork until crispy and golden brown, 8-10 minutes per side (the pork will cook in its own fat). In the final 3-5 minutes, baste with the pork belly sauce, the orange juice, and 45ml [60ml] 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 pickled ginger. Sprinkle over the spring onion greens and the coriander. Side with the mayo for dunking.