



# 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:** 35 minutes

**Overall Time:** 55 minutes

---

**Serves:** 4 People

---

**Chef:** Savanna

---

 Adventurous Foodie

---

 No paired wines

---

Loved the dish? Let us know. Join the UCCOOK community. Share your creations + tag us @ucooksa #lovingucook

## Ingredients & Prep

125ml	Hoisin Sauce
20ml	Gochujang Sauce
800ml	Self-raising Flour
2	Spring Onions <i>rinsed, trimmed &amp; finely sliced, keeping the white &amp; green parts separate</i>
800g	Cabbage <i>rinsed &amp; very thinly sliced</i>
800g	Pork Belly Pieces <i>cut into chunks</i>
90ml	Pork Belly Sauce <i>(60ml Low Sodium Soy Sauce &amp; 30ml Honey)</i>
125ml	Orange Juice
40g	Pickled Ginger <i>drained &amp; roughly chopped</i>
15g	Fresh Coriander <i>rinsed &amp; picked</i>
125ml	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 400ml 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  $\frac{1}{4}$  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 4 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 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 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