

UCCOOK

Okonomiyaki & Pork Belly

with fresh coriander & pickled ginger

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Adventurous Foodie: Serves 1 & 2

Chef: Thea Richter

Wine Pairing: Waterkloof | Circumstance Cabernet Franc

Nutritional Info

	Per 100g	Per Portion
Energy	1170kJ	7955kJ
Energy	280kcal	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: Mild

Eat Within 2 Days



Ingredients & Prep Actions:

Serves 1	[Serves 2]	
30ml	60ml	Hoisin Sauce
5ml	10ml	Gochujang Sauce
200ml	400ml	Self-raising Flour
1	1	Spring Onion <i>rinse, trim & finely slice keeping the white & green parts separate</i>
200g	400g	Cabbage <i>rinse & thinly slice</i>
200g	400g	Pork Belly Pieces <i>cut into chunks</i>
25ml	50ml	Pork Belly Sauce <i>(15ml [30ml] Low Sodium Soy Sauce, & 10ml [20ml] Honey)</i>
30ml	60ml	Orange Juice
10g	20g	Pickled Ginger <i>drain & roughly chop</i>
3g	5g	Fresh Coriander <i>rinse & pick</i>
30ml	60ml	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 100ml [200ml] 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 all [1/2] 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 with the remaining batter if necessary.

3. STICKY PORK BELLY Return the 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 15ml [30ml] 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.