

# Pie Maker Okonomiyaki (Japanese Savoury Pancake)



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The pie maker is by no means a new appliance but it has certainly made a comeback in recent years which just means there are more ways to cook with eggs in the kitchen.

Okonomiyaki is a Japanese-style savoury pancake typically grilled on the streets of Osaka with your choice of delicious toppings. Impress your guests (or your family) with this surprisingly simple Okonomiyaki recipe straight out of the pie maker.



## Ingredients

- 4 eggs
- 2 tbsp milk
- 2/3 cup plain flour
- 1 tsp baking powder
- 200g packet shredded coleslaw
- 2 tbsp Kewpie mayonnaise

- 1 ½ tbsp okonomi (see Note) or tonkatsu sauce
- 1 shallot, thinly sliced

## Method

1. Preheat the pie maker. Wait for the green READY light to go on.
2. Meanwhile, whisk eggs, milk, flour and baking powder together in a bowl. Season with salt and pepper. Stir in coleslaw mix.
3. Spray the pie maker with oil. Place one-sixth of the mixture into each hole. Close the lid and cook for 3-4 minutes or until about half cooked.
4. Using a spoon or fork, flip pancakes over, pressing into holes. Cook for a further 3-4 minutes or until cooked through. Remove from pie maker.
5. Continue to cook the remaining pancakes.
6. Transfer okonomiyaki to a serving plate. Drizzle with mayonnaise and okonomi sauce and scatter with shallots.

## Notes

Okonomi sauce is a Japanese-style barbecue sauce traditionally served with okonomiyaki. Find it in the Asian aisle of large supermarkets. You can substitute with tonkatsu sauce or, at a pinch, a good barbecue sauce.