

Ingredients for Okonomiyaki – Japanese Pizza

By Shizuka Yamagishi Campagna

Servings: 2

1/2 cup all purpose flour

1/8 tablespoon of baking powder

2 inches of Yamaimo (optional)

1/2 teaspoon of Dashi powder (Hondashi, Kombu dashi)

1/4 cup of water (more if necessary)

½ head of cabbage

¼ lb of ground pork (ground beef, diced shrimp, squid or combination of...)

2 large eggs

¼ cup of Tenkasu (Tempura scraps) optional

1/8 cup of pickled red ginger (Beni Shoga or Kizami Beni Shoga) optional

Toppings (available for purchase at Asian stores):

Tonkatsu sauce or Okonomi sauce*

Japanese mayonnaise (Kewpie Mayonnaise)

Katsuobushi (dried bonito flakes)

Aonori (dried green seaweed)

Green onions, finely chopped

Beni Shoga (pickled red ginger)

*How to make Okonomi sauce

1 ½ tablespoon sugar

2 tablespoon oyster sauce

4 tablespoon ketchup

3 ½ tablespoon Worcestershire sauce

Mix all in a small bowl