

Eat Well, Live Well



The art of
Japanese
sharing

MINI-OKONOMI-OYAKI



Serving suggestion



USE: STARTER, SNACK



DIFFICULTY: 



1 PERSON



**WITH CHEF
MOTOKO TSUTSUMI**

Food critic and writer in Japan and Thailand for several years, Chef Tsutsumi also ran a restaurant for 8 years and currently teaches the art of Asian cuisine in France.

COOKING INSTRUCTIONS



Serving suggestion

MINI-OKONOMI-OYAKI

Recipe for 1 serving

INGREDIENTS:

- 2 pieces of **AJINOMOTO® Shoyu Beef Oyaki**
- 50 g green or pointed cabbage, cooked and thinly sliced
- 10 g corn
- 10 g chives, finely chopped
- 5 g red pickled ginger, finely chopped

- 2 g katsuobushi (dried bonito) - optional
- Aonori or Aosa seaweed powder
- 1 tsp. **Okonomiyaki sauce**
- Mayonnaise

METHOD:

1. Prepare the okonomiyaki sauce. Cook the cabbage in hot water and then slice.
2. Cook the **Oyaki**. Once cooked, brush with okonomiyaki sauce and pan fry.
3. Arrange the **Oyaki** with the cabbage, chives, corn and pickled red ginger. Sprinkle with Aonori seaweed, decorate with mayonnaise and, as an option, add the katsuobushi on top of or next to the **AJINOMOTO® Shoyu Beef Oyaki**.

HOMEMADE OKONOMIYAKI SAUCE

SAUCE INGREDIENTS:

- 1 tbsp. Worcestershire
- 1 tbsp. soy sauce
- ½ tbsp. ketchup
- Salt, black pepper

CHEF'S
SECRETS



FOR A CHANGE:

It is possible to replace the **AJINOMOTO® Shoyu Beef Oyaki** with **AJINOMOTO® Vegetable Nira Oyaki** or a mix of both Oyaki flavors.

TO GO FASTER:

Use a ready-to-use okonomiyaki sauce such as OTAFUKU's OKONOMI sauce.

Any questions? Would you like to receive our newsletter? Email us at: contact@pro.ajinomoto.eu

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