



Japanese cooking class

Okonomi yaki :2 slices



* ingredients

Okonomiyaki batter (2 slices)

Flour 100g

1egg

Water 100cc

Fillings

½ a head cabbage, finely

Pork belly meat (2,3 slices)

Bean sprouts

Green onion

Japanese fish meat ball

Your favorite fillings (shrimp, squid, rice cake,cheese,kimuchi,corn,bacon)

Topping

Okonomiyaki sauce

Japanese Mayonnaise

Bonito flakes (Katsuoboshi)

Aonori (dried sea weed)

* method

1. Cut the cabbage (finely chopped)
2. Make Okonomiyaki batter
mix silently all the ingredients together in a large bowl
3. Mix okonomiyaki batter and fillings
4. Lightly oil a hot plate, scoop mixture onto the pan and gently spread out to a circle of about 15-20cm diameter. Fry on low-medium heat for about 10minutes until the bottom is browned.
5. Put pork belly meat on the top and Flip the okonomiyaki over, press it .
Fry for a further 5 minutes until the thick pancake is cooked through, then transfer to a serving plate.
6. Brush with the sauce and drizzle lots of mayonnaise over the top.





Japanese cooking class

Rolled sushi

* ingredients

Sushi rice

Japanese rice 2 cups

Japanese rice vinegar Tbsp 3

Sugar 3 Tbsp

Salt ½ Tbsp

Rolled Sushi: 4 rolls

Sushi rice 2 cups

Sea weed : 4 sheets

Cucumber

Fried egg roll

Crab stick

Tuna mayonnaise

Japanese fried egg roll

4 eggs

Sugar 1 Tbsp

Soy sauce 1 Tbsp

* method



Sushi rice

1. Mix rice vinegar, sugar and salt and heated until boiled
2. Pour the mixture over the rice while its hot.
3. Mix the rice
4. Cool the rice by using a paper fan. This step prevents the grains from sticking together.
5. Let the rice cool down to the room temperature before using. (don't put it in the fridge)

Rolled Sushi



Japanese fried egg roll

1. Slightly beat the eggs and mix all ingredients together
2. Grease the pan and pour in a ¼ of the egg mixture over medium heat. When the egg starts to bubble, break the bubbles with a fork. Roll up the egg starting from the back of the pan.
3. Slide the roll to the back of the pan and pour in another ¼ of the egg mixture. continue the step until you have one big roll.

