

OKONOMIYAKI

Ingredients

2-3 spring onions

1 piece Chinese cabbage

2-3 carrots

2 zucchinis

1 diakon radish

1 Florence fennel

½ cup frozen corn

½ cup frozen peas

8 eggs

1 ½ cups self raising flour

1/3 cup oil

2 tsp veg stock powder

What to do:

- 1) Prepare vegetables, fine slice spring onions, finely shed cabbage, grate carrots, zucchinis and daikon and flash thaw frozen vegetables in strainer under hot water.
- 2) Mix vegetables in large bowl with remaining ingredients except flour.
- 3) Combine mixture with hands adding a little flour at a time.
- 4) Cook mixture in fry pan with a little oil.
- 5) Serve fritters garnished with aioli and tonkastu.

