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## OKONOMIYAKI GROMPEREKICHELCHER

Prep: 45mins – Makes approx. 22 - Easy

For the potato cakes:

1 potato (400g)  
1 onion  
1 egg  
2 tbsp flour  
½ tsp salt  
sunflower oil, for frying

For the okonomiyaki sauce:

4 tbsp ketchup  
3 tsp dark soy sauce  
1 tsp mustard  
2 tbsp mirin

mayonnaise  
bonito flakes

1. Start by preparing the potato cakes. Peel and grate the potato and onion and put into a bowl. Add the egg, flour and salt to the mixture and stir to mix. Leave to rest for 15 minutes.
2. Meanwhile, prepare the okonomiyaki sauce: put all the ingredients in a small saucepan and bring to the boil. Take off the hob and leave to cool.
3. After 15 minutes resting, give the potato cake mix a good stir. Generously cover the bottom of a frying pan with sunflower oil and heat the oil. Put four heaped tablespoons of the potato cake mixture into the frying pan, to create four individual potato cakes. Fry on each side for 2 minutes until golden brown and cooked through, then drain on a plate with a piece of kitchen towel.
4. Fill the mayonnaise and the okonomiyaki sauce into separate piping bags and cut off a small hole. Pipe fine lines of okonomiyaki sauce onto each potato cakes, followed by fine lines of mayonnaise. Sprinkle each potato cake with a few bonito flakes and serve immediately.

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