In aid of charity

Cook along with the chef on woap.in

Paul’s Okonomiyaki *Ingredients*

**Okonomiyaki Batter**
- Tempura Flour - 152 gm
- Kosher Salt - 3 gm
- Baking Powder - 1 gm
- Eggs - 4 Nos
- Dashi - 120 ml
- Head Cabbage - ½ large
- Red Pickled Ginger Chopped(BeniShoga) - 30g
- Shrimp, Poached - ¼ pound
- Agedama/Tenkasu (Tempura Scrap) - 30g
- Sliced Green Onion - 1 Bunch

**Toppings**
- Kewpie Mayo
- Bonito Flakes
- Thin Sliced Green Onion
- Thin Chiffonade Nori

**HOMEMADE OKONOMIYAKI SAUCE**
- Ketchup - 53 gm
- Worcestershire Sauce - 28 ml
- Soy Sauce - 14 ml
- Honey - 14 gm
- Molasses - 8 gm