Easy Japanese Pancake

NIBBLEDISH CONTRIBUTOR

Ingredients

I know this may not be the most traditional recipe for a Japanese pancake (actually, it's probably not at all), though i think this is pretty close with what i had in the cupboard... and it's pretty darn tasty! :)

Pancake

- 1 cup plain flour
- 1 egg
- 3/4 cup water
- pinch salt & pepper
- 6 shallot stems, finely chopped
- 1 teaspoon veggie stock
- 1 clove garlic
- Katsup Manis
- Whole Egg Mayonnaise

Instructions

1. Mix together the flour, water and egg till nice and smooth
2. Mix in the shallots, garlic, veggie stock and season with a little salt and pepper
3. Fry pancake in a little oil
4. Transfer to a plate and make a criss-cross pattern on top of the pancake with the katsup manis and mayonnaise.

Enjoy! :)

Also on the plate are my veggie wontons