



Okonomiyaki with Cheezy Fish Fillet

Ingredients A:

- 180g Plain Flour
- 2 tbsp Cornstarch
- ½ tsp Salt
- ¼ tsp Pepper
- 270g Water

Ingredients B:

- 200g shredded Cabbage
- 80g shredded Carrot
- 80g Golden Pin Mushroom, cut into short sections

Ingredients C:

- 1 packet **Pacific West Cheezy Fish Fillets**
- Some Mayonnaise and Tomato Sauce to serve

Method:

1. Put A in a mixing bowl and stir well. Add in B and mix well.
2. Heat up 1 tbsp oil in a non-stick pan, divide batter into 3 portions and pan-fry till both sides are golden brown. Dish onto a platter.
3. Preheat oil to 180°C. Deep-fry Pacific West Cheezy Fish Fillets for 5 to 6 minutes or until golden brown. Dish and drain.
4. To serve, place Pacific West Cheezy Fish Fillet on top of Okonomiyaki and squeeze mayonnaise and tomato sauce over it.

