

Less than 30 minutes

Serves 4

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Ingredients:

- 2 extra-large eggs
- ½ cup (125ml) water
- 2 Tbsp (30ml) soy sauce
- 1 Tbsp (15ml) sesame oil (optional)
- 1 cup (115g) self-raising flour
- 2 carrots, grated
- 4-5 cups (1L-1.25L) shredded green cabbage
- ½ onion, finely sliced
- 2 Tbsp (30ml) vegetable oil

SPLURGE

Serve with chopped spring onion and sprinkle with toasted sesame seeds.

Sauce:

- 3 Tbsp (45ml) mayonnaise
- 2 Tbsp (30ml) tomato sauce (chilli sauce or sriracha work well too)
- Salt and milled pepper
- 4 fried eggs, for serving (optional)
- Fresh coriander, for serving

Method:

1. Mix eggs, water, soy sauce, sesame oil (if using) and flour together to make a batter.
2. Stir through carrot, cabbage and onion.
3. Heat a 20cm pan with half the oil.
4. Add half the batter to the pan and spread it out evenly.
5. Cook cabbage cake for 3-4 minutes per side or until golden – take care not to break it

when you flip it over.

6. Repeat with remaining oil and batter.
7. For sauce, mix mayonnaise and tomato sauce together.
8. Season, halve each cabbage cake and serve topped with fried eggs (if using), sauce and fresh coriander.