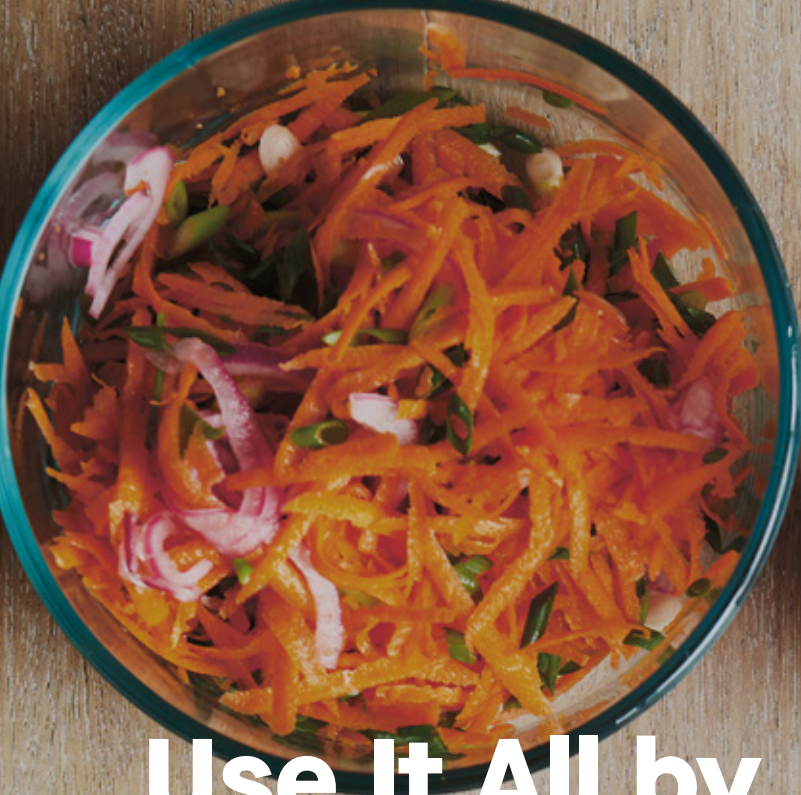


**Use It All by
Alex Elliott-Howery
and Jaimee Edwards**



Makes about 8

This Japanese savoury pancake recipe comes from Cornersmith chef Tutu. It's a take on okonomiyaki and is a staple on our cafe menu and a favourite for us at home. 'Okonomi' roughly translates to 'as you like it', making this the perfect master recipe to swap in and out what you like or what you need to use up!

- 400 g (14 oz) cabbage, very thinly sliced, preferably on a mandoline
- 200 g (7 oz) thinly sliced or grated veg
- leeks (white and green parts)
- onion
- carrot
- potato
- zucchini (courgette) (squeezed dry)
- kimchi (squeezed dry)
- 1½ cups (200 g) plain (all-purpose) flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- ½ teaspoon freshly cracked black pepper
- 2 eggs
- 1 tablespoon good quality vegetable oil
- Quick pickled ginger (page 239), to serve
- Slaw of your choice (page 124), to serve
- Sweet and sour sauce, such as teriyaki, to serve
- Mayonnaise, to serve

Combine the cabbage and thinly sliced veg in a bowl and set aside. In another bowl, combine the flour, baking powder, salt and pepper. In a third bowl, whisk the eggs and 160 ml (5¼ fl oz) water. Pour the wet mixture into the dry mixture and stir to combine, then gradually fold the sliced vegetables through the batter; the mixture will loosen as you mix.

Heat the oil in a large frying pan over medium-high heat. Working in batches, scoop ½ cup portions of batter into the pan and flatten to 10 cm (4 inch) pancakes. Fry the pancakes for 3 minutes each side or until golden brown and cooked through. Serve with pickled ginger, a fresh slaw, a sweet and sour sauce of your choice and a little mayonnaise.

Tip

At Cornersmith we don't buy imported ingredients or sauces, which forces the chefs to get creative in the kitchen. Tutu reduces left-over pickling brine into a thick sweet and sour syrup, which the chefs use as the sauce to drizzle over the okonomiyaki. To try this at home, pour your strained pickle brine into a small saucepan and simmer until it reduces by half and thickens. Taste, add a little sugar or salt if it needs it, then pour into a clean jar. Store in the fridge for pretty much forever.

Quick pickled ginger

Always keep a jar of this in the fridge. The best thing about it is that you can keep adding ginger to it. So all the knobbly ends that usually go wrinkly and mouldy in the fridge can be thinly sliced and just popped in the jar. Finely dice the pickled ginger for stir-fries and dipping sauces, or mince and serve with oysters. Toss through a noodle salad and use the brine as your dressing, or add to the Vietnamese salad on page 96.

Finely slice 200 g (7 oz) washed and dried ginger (there is no need to peel it if you do this). Place the slices in a bowl and cover with 1 tablespoon salt, mixing through with your hands. Leave to stand for 1 hour, then strain away the water, lay the ginger on a tea towel and wring out all the excess salt and moisture. Place the ginger in a clean jar, making sure you separate the slices as you go. Make a brine by combining 1 cup (250 ml) rice wine vinegar and ¼ cup (55 g) caster (superfine) sugar in a saucepan over low heat. Stir to dissolve the sugar and bring to a simmer. Pour the brine over the ginger, making sure it is completely submerged. Allow to cool and then store in the fridge forever!

Makes 200 g (7 oz)



This recipe is from Use it All:
The Cornersmith guide to a more sustainable kitchen.

Serves 4

Knowing how to make a top-notch slaw brings salad to the table at every meal. Once you're confident with it, you can pull together interesting salads with very little effort. Think of this recipe as a guide to combining seasonal vegetables that are already in your fridge, nuts or seeds that are in the pantry, herbs from the garden and delicious dressings using ingredients you already have.

The key is to cut your vegetables into similar sizes and shapes. A mandoline or sharp knife will give a mix of lovely, thinly shaved vegetables; a vegetable peeler is great for ribbons; use a box grater for root vegetables; or chop your veggies into thin batons, which takes a little longer to prep, but the results are well worth it. creative in the kitchen. Tutu reduces left-over pickling brine into a thick sweet and sour syrup, which the chefs use as the sauce to drizzle over the okonomiyaki. To try this at home, pour your strained pickle brine into a small saucepan and simmer until it reduces by half and thickens. Taste, add a little sugar or salt if it needs it, then pour into a clean jar. Store in the fridge for pretty much forever.

- *¼ small green or red cabbage (about 200 g/7 oz), thinly sliced*
- *1 cup (100 g) thinly sliced seasonal vegetables*
- *brussels sprouts*
- *fennel*
- *kale*
- *wombok*
- *1 cup (100 g) thinly sliced very crunchy vegetables or fruit*
- *snow peas (mangetout)*
- *sweetcorn*
- *green beans*
- *celery*
- *radish*
- *carrot*
- *apple*
- *pear*
- *1 bunch soft herb leaves (save the stems for the chimichurri on page 33)*
- *dill*
- *coriander (cilantro)*
- *parsley*
- *Large handful of toasted nuts or seeds*
- *almonds*
- *walnuts*
- *peanuts*
- *sesame seeds*
- *pepitas (pumpkin seeds)*

Tip

Add ½–1 cup cooked grains or pulses, such as chickpeas (garbanzo beans), quinoa, white beans or barley, to make your salad more of a meal. For an extra kick, add ¼ cup quick pickles to the slaw; try quick pickled red onion (page 143), Vietnamese-style pickled carrot (page 227), quick pickled celery (page 193) or spicy pickled cabbage (page 120).

A lesson in making dressing

- *3 tablespoons oil (a mix of olive and good-quality vegetable oil)*
- *1 tablespoon of something acidic, such as lemon juice, red or white wine vinegar, apple cider vinegar or left-over pickling brine*
- *a good pinch of salt and freshly cracked black pepper*
- *a dash of something sweet to balance everything, such as a pinch of sugar, honey, maple syrup or marmalade.*

Dressing tips

For a creamy slaw, add 1–2 tablespoons natural yoghurt, tahini or mayonnaise.

For a spicy slaw, leave out the mustard and add chilli paste or hot sauce, 1 crushed garlic clove or 1 teaspoon finely grated ginger.



This recipe is from Use it All:
The Cornersmith guide to a more sustainable kitchen.