

GOLDEN CABBAGE PANCAKE

Ingredients

VERYGINGERHK Eco
Turmeric powder 1tsp
All purpose flour 50g
Egg 1pc
Water 3 tbsp
Cabbage 1/4 small head
Tomato 1/2pc
Grated cheddar cheese 40g
Onion 1/4 piece
Black pepper
Salt

Dip

VERYGINGERHK Eco
Turmeric powder 1 tsp
Yogurt 4 tbsp
Honey 1 tsp
Fennel leaves (optional)

Golden Cabbage Pancake has a vibrant yellow colour with the signature turmeric aroma.

Golden Cabbage Pancake is easy to make and it's perfect to serve as a party food or as a simple lunch for yourself.

Preparation

1. Thinly slice cabbage, dice tomato and onion.
 2. Fry onion in low heat until caramelised.
 3. While frying onion, sieve flour and turmeric into a big bowl, then add egg and water, and mix until thick and smooth.
 4. Mix cabbage, tomato, fried onion and cheddar cheese with batter.
- Cabbage to batter ratio would affect the pancake texture. If ingredients are soaked in batter, you may prefer adding more cabbage to balance.

Method

1. Heat olive oil in a pan in medium low heat.
2. If you have spice like cumin at home, add in oil to give an extra aroma (optional).
3. When the pan is hot enough, scoop the mixture to the pan in medium low heat.
4. Cover the lid and cook it for 4 minutes until golden brown (check at 2 minutes).
5. Turn it over and cook the other side until golden brown, with the lid on.
6. To get a crispy texture, remove the lid and cook both sides until crispy.
7. While cooking the pancake, prepare the dip. Mix half portion of yogurt with 1 teaspoon Eco Turmeric Powder until smooth
8. Add the remaining yogurt, honey and black pepper and mix well.

To Serve

When the pancake is ready, cut each pancake in half, place them nicely on a plate you like, garnish with fresh herbs if you have any. Drizzle the golden dressing or serve it as a dip. Bon Appetito!



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