

Okonomiyaki Faces

Year 3 – Mathematics

Year 4 – English



(Maths; Yr 3, ACMNA058)

Model and represent unit fractions including $\frac{1}{2}$, $\frac{1}{4}$, $\frac{1}{3}$, $\frac{1}{5}$ and their multiples to a complete whole

(English; Yr 4, ACELA1487)

Understand that Standard Australian English is one of many social dialects used in Australia, and that while it originated in England it has been influenced by many other languages

Cross-curriculum priority

Asia and Australia's engagement with Asia

Okonomiyaki Faces

Circles and fractions and faces, oh my!

Okonomiyaki (oh-kono-mee-yacky) are Japanese pancakes. They're stuffed with grated and sliced vegetables, fried until crispy on the outside, and served with a special sauce. Not only are they easy to make and delicious, they're also round and flat, making them a fantastic framework for a lesson on fractions!

Equipment:

Ingredients and equipment specified in the recipe below

Duration:

45 minutes

Location:

The kitchen (or classroom)

Notes:

What's in a name?

- 👁 Watch **The One with the Levitating Globe**
- 🎧 Bonus Track **Nomcast Episode 1**



- Start by exploring the name: teach students how to say okonomiyaki (oh-kono-mee-yacky) if they don't already know.
- The name means: okonomi = 'what you like' and yaki = 'grilled'.
- So the name basically means: 'grilled whatever you like'.
- Simple, clear and very to the point!
- If time permits, explore the Bonus Track and some of the handy websites in Resources below.

Making Okonomiyaki

- Together, students make the recipe (following page).
- Help students to shape their okonomiyaki into circles before frying them (an adult can do the frying).
- When their okonomiyaki are cooked, students add the sauces – okonomi sauce and kewpie mayonnaise. Encourage them to draw faces on their okonomiyaki circles with the two colours of sauce (if they're that way inclined).
- Help students to cut their okonomiyaki into fractions – halves, quarters and eighths.
- Chow on some edible maths while watching Cooking with Dog! (See Resources for the link).

Entrée

Okonomiyaki can also be made in advance and served cold. Make one pancake to be shared between four students that they can decorate and slice up together.

Resources

- ◇ Okonomiyaki World – these guys are mad about okonomiyaki! We particularly liked the picture recipe on the Best Recipe page and the matrix showing more authentic taste versus easier variations. That's a great lesson for any cook to learn: you can make recipes easier, or more authentic – it's your choice.
<http://okonomiyakiworld.com/best-okonomiyaki-recipe.html>
- ◇ Okonomiyaki Robot – video of a robot that makes okonomiyaki. https://youtu.be/x6Q1r0u_5bl
- ◇ Cooking with Dog – Yes, it's a Japanese cooking show hosted by a poodle! This time he makes okonomiyaki. <https://youtu.be/PeUHy0A1GF0>

Kawaii Okonomiyaki

Decorated Japanese Pancakes

Stuff

Chopping board and **peeler** and **grater** and **knife** and **mixing bowls** and **whisk** and **frying pan** and **spatula** and **baking tray** and **probably serving plates**

What

1/2 cabbage (4 cups), finely sliced

1 large carrot, roughly grated

200 grams (g) of peas fresh or frozen

1 corn cob, kernels cut off

4 spring onions, finely sliced

6 eggs

300g (2 cups) of plain flour

70g (half a cup) rice or cornflour

250 millilitres (ml) (1cup) of cold water

2 tablespoons (tbsp) Japanese soy sauce

vegetable/rice-bran oil for frying

okonomiyaki brown sauce or BBQ sauce

Kewpie mayonnaise (Japanese mayo in a squeeze bottle)

nori ribbons (or nori sheets rolled up and then carefully cut into thin strips with scissors)

How

1. Pre-heat oven to 100°C
2. Prepare ingredients based on instructions in ingredient list and have them all set out on a prep tray.
3. To make the batter, place the flours into a bowl and make a well, whisk eggs, water and soy sauce together then pour into the well and whisk until there are no lumps in the mixture.
4. Stir in prepared vegetables. Whack into the fridge until ready to cook.
5. **👁️ GROWN UP EYEBALLS!** Heat frying pan on medium heat and pour in a tablespoon of oil. When the oil starts to shimmer, add a big scoop of the chilled mixture into the centre of the pan using a cup, and smooth out with a spatula until the mix is 15cm in diameter and about 1.5 cm thick.
6. Leave the pancake to cook until golden and set underneath. Don't be tempted to flip it too soon! It needs to be cooked three quarters of the way through (you might start to see some bubbles forming on top).
7. Flip with a spatula or slide onto a plate then flip and cook the other side.
8. Place onto the baking tray and stick it in the oven to keep warm.
9. Repeat cooking the pancakes until all the mix is used up.
10. When ready to serve, place your Kawaii Okonomiyaki on a serving plate and decorate using the brown sauce, the mayonnaise and nori ribbons.

Top tips

If you can't find the special sauce at a specialty Asian grocer, you can use Worcestershire sauce cooked with a bit of sugar to thicken it up.

Try adding bonito (dried fish) flakes on top of your pancake sauces and nori for even more funky flavour.

Lexicon

Kawaii cooking is super cute... literally! Where else but Japan would you find a bear face on your crispy cabbage pancake?

Nori is what helps you get gnawing on your sushi hand-rolls – it's the Japanese word for edible seaweed!



Snacktivity

Flip n Mix

The best part of making up your own okonomiyaki mix is sharing it around.

But how do you make sure everyone gets an even piece? That's where fractions come in!

Colour your okonomiyaki "as you like" and then cut into:

$\frac{1}{2}$ $\frac{1}{4}$ $\frac{1}{8}$

