

# bent street kitchen

## CABBAGE TORTA

### *Ingredients:*

1/3 of whole cabbage, sliced into bite-sized pieces  
1.5 red onions, sliced  
3 shallots, cut into 5 cm lengths  
2 eggs, beaten lightly  
1 c flour  
1 c water  
sea salt  
cracked black pepper  
optional: Japanese mayo and tonkatsu sauce  
Vegetable oil for frying

### *Method:*

Heat about 2 T oil in a fry pan over medium high heat. Fry onions until they become translucent. Add cabbage in batches so that the pan doesn't cool too much and lead to stewing. Once all the cabbage is in, reduce heat to medium. Cook down the cabbage and onion mixture until the flavours deepen and become sweet, about 10-15 mins. Season generously with salt as this really brings out the flavours. Add shallots and cook for about 30 seconds. Remove from heat and transfer to a bowl. Allow to cool.

Combine eggs, flour and water. Season to taste. When the vegetable mixture has cooled enough, add in the batter and mix well.

Place enough oil in a fry pan to cover the entire base of the pan and heat over medium high heat. Measure out ¼ c of the cabbage mixture into the fry pan. Flatten fritter with a spatula. Fry on both sides until golden brown.

Serve with Japanese mayo and tonkatsu sauce.

Serves 4-6.