

Button Mushroom & Prawn Japanese Pancake

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-button-mushroom-recipe>

Ingredients:

- 200 grams button mushrooms finely sliced
- 100 grams shiitake mushrooms finely sliced
- 100 grams enoki mushrooms trimmed, separated
- 2 cups chinese cabbage finely shredded
- 200 grams meat green prawn, finely chopped
- 1 1/2 cups flour
- 2 eggs lightly beaten
- 1 cup milk
- 1/2 cup cold water
- 1 pinch salt
- 1/4 teaspoon white pepper
- 1/4 cup olive oil
- 1/4 cup Japanese Mayonnaise
- 2 tablespoons salt reduced soy sauce
- 1/4 cup sliced green onions finely, shallots
- Japanese Mayonnaise is available from the Asian grocery section of supermarkets or Asian grocery stores.

Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 51 grams
3. Cholesterol: 155 milligrams
4. Fat: 36 grams
5. Fiber: 4 grams
6. Protein: 23 grams
7. SaturatedFat: 9 grams
8. Sodium: 3890 milligrams

9. Sugar: 7 grams

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