

Asian-Style Carrot & Cheese Pancakes with Tangy Dipping Sauce

These crispy carrot and cheese pancakes are infused with Asian flavors and served with a tangy ketchup-mayo dipping sauce. A perfect vegetarian snack that balances sweetness, creaminess, and a hint of umami.



Snack

Asian

20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 medium carrot, grated
- 50g cheese (preferably mild cheddar or mozzarella), grated
- 1 small onion, finely chopped
- 2 tbsp all-purpose flour
- 1 egg
- Salt and pepper to taste
- 1 tbsp vegetable oil
- 2 tbsp mayonnaise
- 1 tbsp ketchup
- 1 tsp soy sauce
- 1/2 tsp sesame oil (optional)
- 1 tsp chopped spring onions (optional)

Steps

- 1 In a bowl, combine grated carrot, grated cheese, chopped onion, flour, and egg. Mix well until you get a batter-like consistency.
- 2 Season the mixture with salt and pepper to taste.
- 3 Heat vegetable oil in a non-stick pan over medium heat.
- 4 Scoop spoonfuls of the mixture onto the pan and flatten slightly to form small pancakes.
- 5 Cook for 3-4 minutes on each side, or until golden brown and cooked through.
- 6 In a small bowl, mix mayonnaise, ketchup, soy sauce, and sesame oil to create the dipping sauce.
- 7 Serve the hot pancakes with the tangy dipping sauce and garnish with chopped spring onions if desired.