



Zhongye Foods (Dalian) Co., Ltd.

17-2-1, Liandong Road, Advanced Equipment Manufacturing Park, Economic and Technological Development Zone, Dalian City, Liaoning Province, China

Takoyaki Recipe

Ingredients Preparation

- ◆ **Low - gluten flour:** 100g
- ◆ **Egg:** 1
- ◆ **Water:** 180ml
- ◆ **Octopus pieces:** 50g
- ◆ **Shredded cabbage:** 80g
- ◆ **Yinghok Takoyaki Sauce:** as needed
- ◆ **Minced onion:** 30g
- ◆ **Bonito flakes:** as needed
- ◆ **Seaweed flakes:** as needed
- ◆ **Salad dressing:** as needed

Instructions

- ☺ Wash the octopus cubes, blanch them and rinse them in cold water.
- ☺ Mix low - gluten flour, egg and water into a batter. Let it stand for 10 minutes.
- ☺ Preheat a takoyaki mold, brush with oil. Pour the batter to half - full. Add octopus pieces, shredded cabbage and minced onion.
- ☺ When the bottom sets, use a skewer to flip the balls, add another small spoonful of batter to the concave area. Fry until golden and round.
- ☺ After taking out, squeeze salad dressing, pour takoyaki sauce. Sprinkle bonito flakes and seaweed flakes.

Tips

- ▶ **Ingredients:** Blanch octopus bits for ~10s – over - blanching makes them tough. Chop veggies fine for faster cooking and easy wrapping.
- ▶ **Mold:** Preheat, oil it. Fill 80% with batter. Use a skewer to shape after adding fillings; flip gently for even, round balls.

Email: info@yinghok.com ; WhatsApp: 8613998542870

www.yinghok.com