

Popin' Cookin' Takoyaki-Making Kit

くるくるたこやき



Flavor

Takoyaki flavor

Only need water to make it!

For parents:

Due to age limitations, please help make this along with small children.

We use only all natural colorings and no preservatives. We only use safety-guaranteed ingredients.

保存料
合成着色料
ゼロ



Go to website to have more fun!

<http://www.nerune.jp/>

Recipe

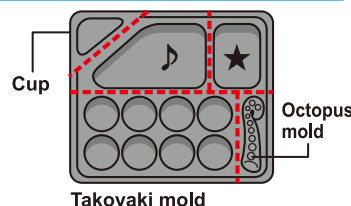
Wipe the table clean and wash your hands before you start.

Prepare a glass of water.

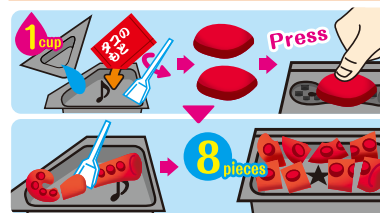
Kit contents



1 Cut the tray with scissors!



2 Make the octopus pieces!



※Place the octopus pieces on the ★tray.

Place the red packet powder in the ♪ tray. Add a **cup** of water and mix. Once the dough is formed, divide it into **two** equal sizes and press against the mold. When they are ready, place each in the ♪ tray and cut into **four** pieces. You can make **eight** octopus pieces in total!



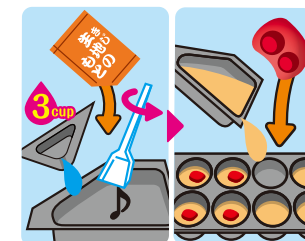
3 Make the mayonnaise!



Cut off the top of the blue packet powder using **scissors** along the **line 1** to open. Let the packet stand in the ♪ tray. Add a cup of water into the ♪ tray. Add a cup of water into the ♪ tray. Add a cup of water into the ♪ tray. Once mixed, fold the top of the packet along the dotted line **2** and **3** and place it outside of the tray.

※Also mix well the mayonnaise that is in the corner of the bag.

4 Make the dough!

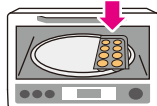


Place the orange packet powder in the ♪ tray. Add **three cups** of water and mix. When the dough is ready, pour into the takoyaki mold and fill it **up to the line**. Place one piece of octopus in each and cook in a microwave oven.

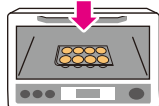
Guidelines for heating time based on microwave oven wattage	
500w	600w
about 40 sec.	about 30 sec.

※The tray is hot after heating in the microwave oven, so be careful.

Put the tray in the correct place.



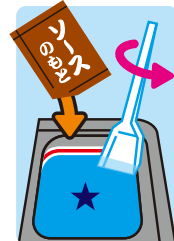
Microwave oven with a turntable
Place on the edge.



Microwave oven without a turntable
In the middle.

If an error is displayed in the weight sensor, place them on a heat-resistant plate.

5 Make the sauce!



Fill the ☆ tray with water **up to the line**. Add the brown packet powder and mix well.

6 Finishing touch!



Flip over the takoyaki using a toothpick and pour the sauce over. Cut a small corner off the bottom corner of the blue packet powder using scissors and pipe it over the takoyaki. Nori sprinkles (Green packet powder) **evenly over each ball**. Now it is ready to serve!

