

# Japan Class Series

Saturday, February 10<sup>th</sup> from 4-6PM

## Cooking Class—Takoyaki



258 N Palm Canyon Dr., Palm Springs

RSVP:760-537-3838

# Japan Class Series

## Cooking Class—Takoyaki

### What is Takoyaki?

Batter ball similar to Okonomiyaki but grilled in a sphere pan

- Tako (Octopus)
- Yaki (grill)



# Japan Class Series

## Cooking Class—Takoyaki

### What is Takoyaki?

Battered ball dishes from around the world

- China – Jian Dui w/Sesame Seed
- US – Corn Fritters and Boudin
- S. East Asia – Fish Balls
- Dutch – Bitterballen





# Japan Class Series

## Cooking Class—Takoyaki



### History of Takoyaki?

- First popularized in Osaka
- Street vendor named Tomekichi Endo is credited with its invention in 1935
- Inspired by Akashiyaki, a small round dumpling from the city of Akashi (near Kobe)
- Very popular street vendor food



# Japan Class Series

## Cooking Class—Takoyaki



### How to make Takoyaki (Makes +/- 45)

#### Batter Recipe

- 1 Bag Okonomiyaki Mix
- 3 Eggs
- ¾ Cup Water

#### Apply onto batter in Takoyaki Pan (not all at once)

- ¼ Small Cabbage finely chopped
- 5 Long stem onion finely chopped
- 3 Tbsp Chopped Beni Shuga (red pickled ginger)
- 2 Cups Tenkasu (tempura flakes)
- 3 Tbsp Bonito flakes
- 1 Leg Octopus finely cubed
- 1 Cup Mozzarella Cheese shredded

#### Topping Recipe

Drizzle the following:

- Okonomiyaki Sauce
- Kewpie Mayonnaise

Sprinkle on:

- Aonori (finely chopped seaweed)
- Bonito flakes



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## Cooking Class—Takoyaki

### % Off Prepacks Tonight



### Prepack-A 20% OFF

- Takoyaki Pan \$29.95
- Burner, table top (white w/ stainless steel) \$27.95
- Butane \$3.00
- Okonomiyaki Mix \$3.95
- Beni Shuga (red pickled ginger) \$6.95
- Bonito Flakes \$4.95
- Okonomiyaki Sauce \$6.95
- Kewpie Mayonnaise \$5.95
- Aonori (chopped seaweed) \$7.95
- Tenkasui, tempura flakes FREE w/Purchase

**Prepack-A 20% OFF**

**\$97.60 less 20% = \$78.08**

# Japan Class Series

## Cooking Class—Takoyaki

### % Off Prepacks Tonight



### Prepack-B 15% OFF

- Takoyaki Pan \$29.95
- Okonomiyaki Mix \$3.95
- Beni Shuga (red pickled ginger) \$6.95
- Bonito Flakes \$4.95
- Okonomiyaki Sauce \$6.95
- Kewpie Mayonnaise \$5.95
- Aonori (chopped seaweed) \$7.95
- Tenkasui, tempura flakes FREE w/Purchase

**Prepack-B 15% OFF**

**\$66.65 less 15% = \$56.65**

# Japan Class Series

## Cooking Class—Takoyaki

### % Off Prepacks Tonight



### Prepack-C 10% OFF

- Okonomiyaki Mix \$3.95
- Beni Shuga (red pickled ginger) \$6.95
- Bonito Flakes \$4.95
- Okonomiyaki Sauce \$6.95
- Kewpie Mayonnaise \$5.95
- Aonori (chopped seaweed) \$7.95
- Tenkasui, tempura flakes FREE w/Purchase

Prepack-C 15% OFF

**\$36.70 less 10% = \$33.03**