

Popin' Cookin' 知育菓子®
Takoyaki-Making Kit
 くるくるたこやき

Flavor



For parents:

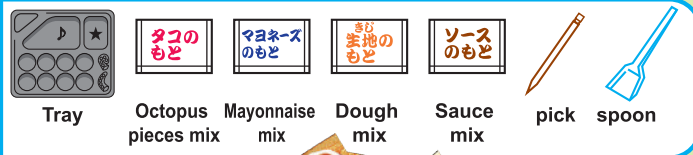
Due to age limitations, please help make this along with small children.

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

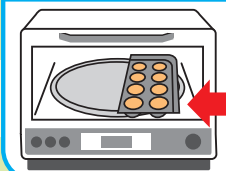
保存料
合成着色料
ゼロ

けんきゅう しつ 知育菓子® Go to website to have more fun! <http://www.nerune.jp/>

Kit contents

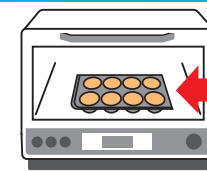


Be careful where you place the takoyaki mold in the microwave oven.



Microwave oven with a turntable

Place on the **edge**.



Microwave oven without a turntable

Place in the **middle**.

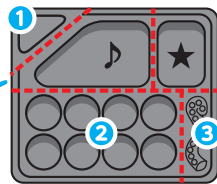
Recipe

Wash your hands well.

Ready a glass of water.

Cut apart the tray.

- 1 Triangle cup
- 2 Takoyaki mold
- 3 octopus piece mold



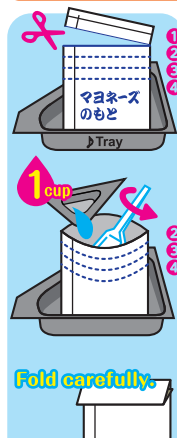
1 Make the octopus pieces.



When the mix holds together, use your fingers to press it into the tray octopus piece molds to form the **8 pieces**.

※Place the octopus pieces on the ★tray.

2 Make the mayonnaise.



Stand the mayonnaise mix bag up in the ★tray as shown in the picture.

Use scissors to cut along line 1 and make an opening in the bag. Pour 1 triangle cup of water into the bag and mix it well with the spoon.

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

※When finished mixing, fold the bag along lines 2, 3, and 4 and place it outside the tray.

Be careful the bag does not fall over and the mayonnaise spills out.

3 Make the dough.



Pour the dough mix into the ★tray. Pour in **2 triangle cups** of water and mix it well. When the dough is ready, fill the 8 takoyaki molds up to the line. Now add one piece of octopus to each mold and heat the tray in the microwave oven.

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

★Guidelines for heating time based on microwave oven wattage

500W / About 40 sec. 600W / About 30 sec.

★The heating time will vary depending on the oven model and heating conditions, so please make the proper adjustments.

4 Make the sauce.

Pour the sauce mix into the ★tray. Pour in 1 triangle cup of water and mix it with the spoon.



5 Now to finish it.

Use a pick to turn over the takoyaki balls and then apply the sauce. Use the scissors to cut the edge of the mayonnaise bag a little bit as shown in the picture and then squeeze out the mayonnaise onto the takoyaki balls.



Kracie Foods, Ltd.

Make sure to wash your hands first!



Please do not use mineral water which has high levels of calcium (hard water), because it might be unable to mix well with the powders.

Allergen indication based on the Japanese regulations
 Egg, milk, wheat, oranges, soybeans, chicken, pork, apples