



**温城中華文化中心**  
**THE WINNIPEG CHINESE CULTURAL AND COMMUNITY CENTRE**

**Takoyaki Recipe**

**Ingredients**

**Batter**

- 100 g all-purpose flour
- 500 ml dashi stock (or water)
- 1 egg
- 1 tbsp soy sauce
- Pinch of salt (optional)

**Fillings**

- Cooked octopus, cut into small pieces (optional)
- Green onions, finely chopped
- Tempura flakes (tenkasu)
- Shredded cheese (optional)
- Corn or other fillings of your choice

**Toppings**

- Takoyaki sauce (1/2 tbsp ketchup, 1tbsp honey/maple syrup, 1 tbsp soy sauce)
- Japanese mayonnaise
- Dried seaweed flakes
- Bonito flakes

## Instructions

### 1. Prepare the Batter

In a large bowl, whisk together the flour, eggs, dashi stock, soy sauce, and salt until smooth.

### 2. Heat the Takoyaki Pan

Lightly oil the takoyaki pan and heat it over medium heat.

### 3. Fill the Pan

Pour the batter into each hole until almost full.

Add octopus pieces, green onions, tempura flakes, cheese, or your favorite fillings.

### 4. Turn the Takoyaki

When the edges begin to cook, use skewers or chopsticks to gently turn each ball 90 degrees. Continue turning until they become round and golden brown.

### 5. Serve

Place the takoyaki on a plate and top with takoyaki sauce, Japanese mayonnaise, seaweed flakes, and bonito flakes.

Serve hot and enjoy!

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## Tips

- The inside should stay soft and creamy while the outside becomes lightly crispy.
- Don't worry if the first batch is not perfectly round — practice makes perfect!
- Feel free to customize the fillings based on your preference.

Enjoy cooking and sharing with family and friends!