



Ryohei's

TAIYAKI | LES GAUFRES JAPONAIS

PREP 30 MIN | POUR 4 PERSONNES

INGRÉDIENTS

½ cup cake flour
2 teaspoons baking powder
1 egg
¾ cup milk
3 tablespoons granulated sugar
½ cup cooked sweetened red bean paste
Vegetable oil for cookin

garniture de votre choix (facultatif)

PRÉPARATION

1. First, sift ½ cup of cake flour and 2 teaspoons of baking powder and set aside. Usually to achieve light texture, cake flour is used for taiyaki.
2. Then in a mixing bowl, crack in an egg and add in 3 tablespoons of granulated sugar and ¾ cup of milk. Whisk until combined.
3. Now preheat the pan over low heat. You can buy this pan online such as Amazon.com. Just google "taiyaki pan."
4. Then pour in flour mixture into wet mixture and fold until homogeneously mixed.
5. And brush the molds with vegetable oil, brush all four molds. And fill the mold only half full with batter.
6. Then spoon in the 1 tablespoon of sweet red bean paste. Use cooked sweetened whole red bean paste for patbingsoo. And pour the batter in the mold until it's full. Close the pan and turn it over. Cook for 30 seconds. Repeat until cooked. It normally takes for 3 to 4 minutes over low heat.

NOTES

- Serve immediately because it's the best when still hot.
- You can find the molds for the Taiyaki on Amazon