TacoYaki/ ???

NIBBLEDISH CONTRIBUTOR

Ingredients

#makes 15# *batter* - 1/4 & 2T cake flour - 2t baking powder - 1 egg - 150 ml water - pinch of salt *stuff* - 15 pieces of cubed taco (squid) - shredded cabbage - shredded carrot - minced ginger and green onions *garnish* - mayo - seaweed powder - dried tuna slice

Instructions

1. Combine all batter ingredients in a bowl, mix well. Add cabbage, carrot, ginger and green onions into batter. 2. Heat the tacoyaki pan with oil, pour batter into each hole, then add one piece of squid into it. When the batter is crisp outside, flip over to form a ball, cook them until golden brown. 3. Transfer all balls into the plate, garnish with mayo, seaweed powder and dried tuna slice. Serve immediately.