

クリスのタイ焼き

タイ焼きの生地

Teig für die Taiyaki

Taiyaki dough

• 340g	小麦粉	Weizenmehl	flour
• 60g	コーンスターチ	Speisestärke	cornstarch
• 小さじ2	重曹	2 Teelöffel Backpulver	baking soda
• 一つまみ	塩	eine Prise Salz	a pinch of salt
• 40g	佐藤	Zucker	sugar
• 320ml	水	Wasser	water
• 大さじ2	油	2 Esslöffel Öl	2 big spoons of oil
• 240ml	乳牛	(Hafer/Soja-)Milch	(oat/soy) milk



サツマイモクリーム

Süßkartoffelpaste

sweet potato cream

• 300g	サツマイモ	jap. Süßkartoffeln	japanese sweet potato
• 60g	上白糖	Puderzucker	icing sugar
• 一つまみ	塩	Salz	salt
• 大さじ1	バター	(vegane) Butter	(vegan) butter
• 大さじ1	乳牛	(Hafer/Soja-)Milch	(oat/soy) milk

Epic tip:

To make sure your Taiyaki have a nice form, and to get the filling inside, fill both sides of your Taiyaki maker with dough like this, put in the filling, and then a little more dough on top of that to make sure both sides stick together when you're backing them.

Also remember to use lots of butter or margarine to prevent them from sticking to the metal!

