

*The fusion of Japanese Okonomiyaki flavours in all-time beloved hashbrowns, topped with Umami mayo, and dressed with dancing bonito flakes and okonomiyaki sauce.*



#### Featured Ingredients

- Foodcraft Tater Tots
- Foodcraft Triangular Hashbrowns

### Ingredients

INGREDIENTS	(%)
Tater Tots And Triangle Hashbrowns	Preferred Pcs
Fine Salt & Shichimi	To Taste
Mayo	To Taste
Okonomiyaki Sauce	To Taste
Bonito Flakes (Katsuobushi)	To Taste
Nori Powder	To Taste

### Procedure

#### Triangular Hashbrowns

1. Cooking temperature: 175 °C.
2. Cooking time: 4 – 5 min.
3. Preheat the oil and fill the basket up to the halfway mark.
4. Deep-fry for the required amount of time until the product is golden yellow.  
\*Do not overcook. Reduce the cooking time when smaller quantities are prepared.
5. Drain well before serving.

#### Topping

1. Season the triangular hashbrowns with salt & shichimi.
2. Pipe preferred volume of mayonnaise and okonomiyaki sauce.
3. Top the sauces with bonito flakes.
4. Lastly, dust some nori powder to finish.

### ***Featured Ingredients***

#### **Foodcraft Tater Tots**

##### **Technical Benefits**

- *Extended thermal stability for long-lasting crisp and freshness*
- *Made from well-sourced premium European potatoes*
- *Meticulously flavoured for culinary excellence*
- *Expertly prepared for a delicate crunch and airy texture*

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