

Toyomi® Recipe Book レシピ本

GRINDER RECIPES

vol.04



Toyomi®

Electric

Wet and Dry Grinder

電動乾式と湿式グラインダー

EG 775



Content

内容ページ

04.

Electric Wet and Dry Grinder

05.

Grinder Recipes

-

12.

Black Pepper Powder

Szechuan Pepper Salt

Japanese Chilli Powder

Coffee Powder

Powdered Sugar

Rice Flour

Panko Bread Crumbs

Garlic Chilli Sauce

Peanut Butter

Fresh Salsa

Guacamole

Powerful & Precise Blade Systems

強力かつ正確ドシステム

30 000 RPM

Crafted with premium #304 Stainless Steel, designed to deliver exceptional grinding performance that ensures safety, durability, rust resistance, and an odor-free experience

4 Blade Grinder

4枚刃グラインダー

- Perfect for Dry Foods ✓
- Achieves the perfect texture for your recipe ✓
- Saves time and effort ✓



6 Blade Grinder

6枚刃グラインダー

- Perfect for Wet & Dry Foods ✓
- 300% Efficiency ✓
- Saves time and effort ✓

Black Pepper Powder

ブラックペッパーパウダー



うまい!

INGREDIENTS:

Black Pepper

PREPARATIONS:

Dry roast pepper in a dry pan till nicely toasted for 4 to 5 mins.

Cool completely before grinding till coarse.

Store in an airtight container.

Szechuan Pepper Salt

一味唐辛子



うまい!

INGREDIENTS:

1/4 cup szechuan peppercorns

1/2 cup kosher salt

PREPARATIONS:

Sort through the peppercorns and discard all the black seeds.

Toast the peppercorns with on low heat until they are fragrant.

Cool down the peppercorns before transferring to grinder cup. Add kosher salt and grind to a fine powder consistency.

Store in an airtight jar.

Japanese Chilli Powder

七味唐辛子



うまい!



Udon



Yakitori

Perfect For:

INGREDIENTS:

- 2 tablespoons red chili flakes
- 1 tablespoon dried orange peel
- 2 teaspoons white sesame seeds
- 2 teaspoons black sesame seeds
- 1 teaspoon sanshō or sichuan peppercorns
- 1 teaspoon ginger powder
- 1/2 teaspoon poppy seeds
- 1/2 sheet quality toasted nori, crumbled

PREPARATIONS:

In a dry skillet, lightly toast the white and black sesame seeds, sichuan peppercorns and poppy seeds until fragrant. Transfer to a bowl and cool completely.

Place all of the ingredients along with the nori in a spice/coffee grinder and pulse until coarsely ground (be sure it's coarse and not a fine powder).

Store in an airtight jar.

Coffee Powder

コーヒー粉



うまい!

INGREDIENTS:

Whole Coffee Beans

PREPARATIONS:

Add coffee beans into grinder.

Grind into powder based on preferred coffee grind.

Brew coffee grind and enjoy.

Powdered Sugar

粉砂糖



うまい!

INGREDIENTS:

1 cup granulated sugar

1 tablespoon cornstarch

PREPARATIONS:

Add ingredients into grinder cup and grind to a powder consistency.

Store in an airtight container.

Perfect For:



Cookies

Rice Flour

米粉



うまい!

INGREDIENTS:

Uncooked Rice

PREPARATIONS:

Place uncooked rice in grinding cup.

Smaller amounts will let the blade work more efficiently and grind the rice better.

Grind the rice until it's a fine powder consistency. The flour should be smooth and there shouldn't be any large chunks.

Store in an airtight container, use for baking needs.



Panko Bread Crumbs

パン粉



うまい!

INGREDIENTS:

1 loaf of Bread



PREPARATIONS:

Preheat the oven to 350°F (150°C).

Remove crust from bread and place into grinder cup, grind to create flakes.

Place bread onto a baking sheet lined with parchment paper.

Bake for 5 to 7 minutes. Be extra careful not to let the panko brown.

Remove Panko bread crumbs from the oven. Let cool and store in glass jars

Garlic Chilli

Only for 6-Blade Grinding Cup

ガーリックチリ



うまい!

INGREDIENTS:

Chili Peppers.

Garlic

Sugar

Vinegar

Salt and Pepper

PREPARATIONS:

Add the peppers, 4 garlic cloves, 1 teaspoon sugar, 2 tablespoons white vinegar, and a bit of salt and pepper into grinding cup and grind to a paste-like consistency.

Transfer into a pot and simmer them for 10 minutes at medium heat to meld the flavors

Cool before storing in a sealed jar in the fridge.

Peanut Butter

Only for 6-Blade Grinding Cup

ピーナッツバター



うまい!

INGREDIENTS:

Roasted Unsalted Peanuts

Sea salt

PREPARATIONS:

Place the peanuts and a pinch of sea salt into grinding cup. Grind until very smooth, stopping every 30 seconds to 1 minute to scrape down the sides of the cup.

The mixture will be chunky at first. Then, it'll thicken into a ball, and finally, it will become creamy and smooth. The whole process should take about 8 to 10 minutes.

Store it in an airtight container or jar at room temperature or in the refrigerator for up to 1 month.

Fresh Salsa

フレッシュサルサ

Only for 6-Blade Grinding Cup



INGREDIENTS:

410g Diced Tomatoes, don't drain

¼ small Red Onion

¼ cup Cilantro

1 Lime, zested and juiced

1 Jalapeno Pepper (or Serrano Pepper)

2 cloves Garlic

¼ teaspoon Ground Cumin

Sea Salt and Black Pepper, to taste

PREPARATIONS:

Place tomatoes, onions, cilantro, lime, jalapeno, garlic, cumin, salt, and pepper in grinding cup.

Grind ingredients until well-combined.

Serve with chips. Enjoy.

うまい!

Guacamole

グアカモーレ

Only for 6-Blade Grinding Cup



INGREDIENTS:

- 3 Avocados - peeled and pitted
- 1 Lime, juiced
- 1 teaspoon Salt
- 2 Roma (plum) Tomatoes
- ½ cup Diced Onion
- 3 tablespoons chopped fresh Cilantro
- 1 teaspoon minced Garlic
- 1 pinch ground Cayenne Pepper (Optional)

PREPARATIONS:

Add avocados, lime juice, salt, tomatoes, onion, cilantro, and garlic to grinding cup.

Grind until well-combined. Stir in cayenne pepper.

Serve immediately, or cover and refrigerate for 1 hour for improved flavor. Enjoy.

うまい!

Toyomi[®]



 www.toyomi.com.sg

 www.facebook.com/toyomi.sg

 www.instagram.com/toyomi.sg