

【How to make Kurumafu soft】

Kurumafu must be soaked in water before cooking except when frying.

Kurumafu has a slightly brown look like a growth ring.

The brown part of Kurumafu has nice taste, but it is hard.

To make the part soft, Kurumafu should be soaked in water.



1. You can soak Kurumafu in water. But using warm water(60 ~ 80°C) helps make the Kurumafu softer quickly. Kurumafu does not melt even if it stays in water for long.
2. After some time, it absorbs water and expands. This happens because of the active ingredient, gluten. Kurumafu which gets bigger is supposed to have much gluten in it.



3. When Kurumafu becomes soft enough, press the water out softly by using your palms.



4. Cut Kurumafu into pieces to your liking, or use it in one piece.