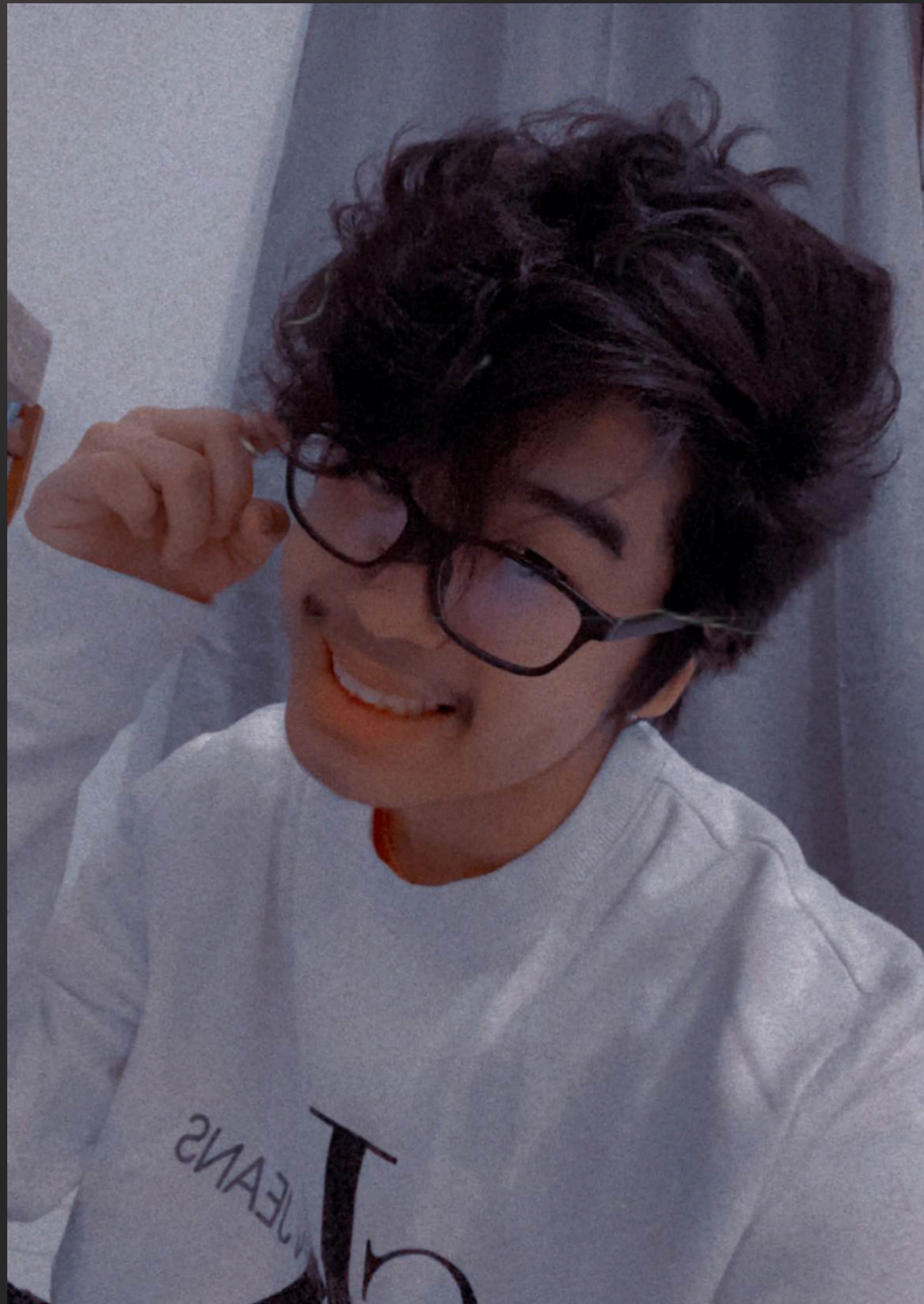


MULTIMEDIA ARTS

PORTFOLIO



KEVIN VILLAR

ABOUT ME

MULTIMEDIA ARTS
STUDENT

PORTFOLIO

ART IS MY PRISON



EME...

MOVE
FORWARD NA

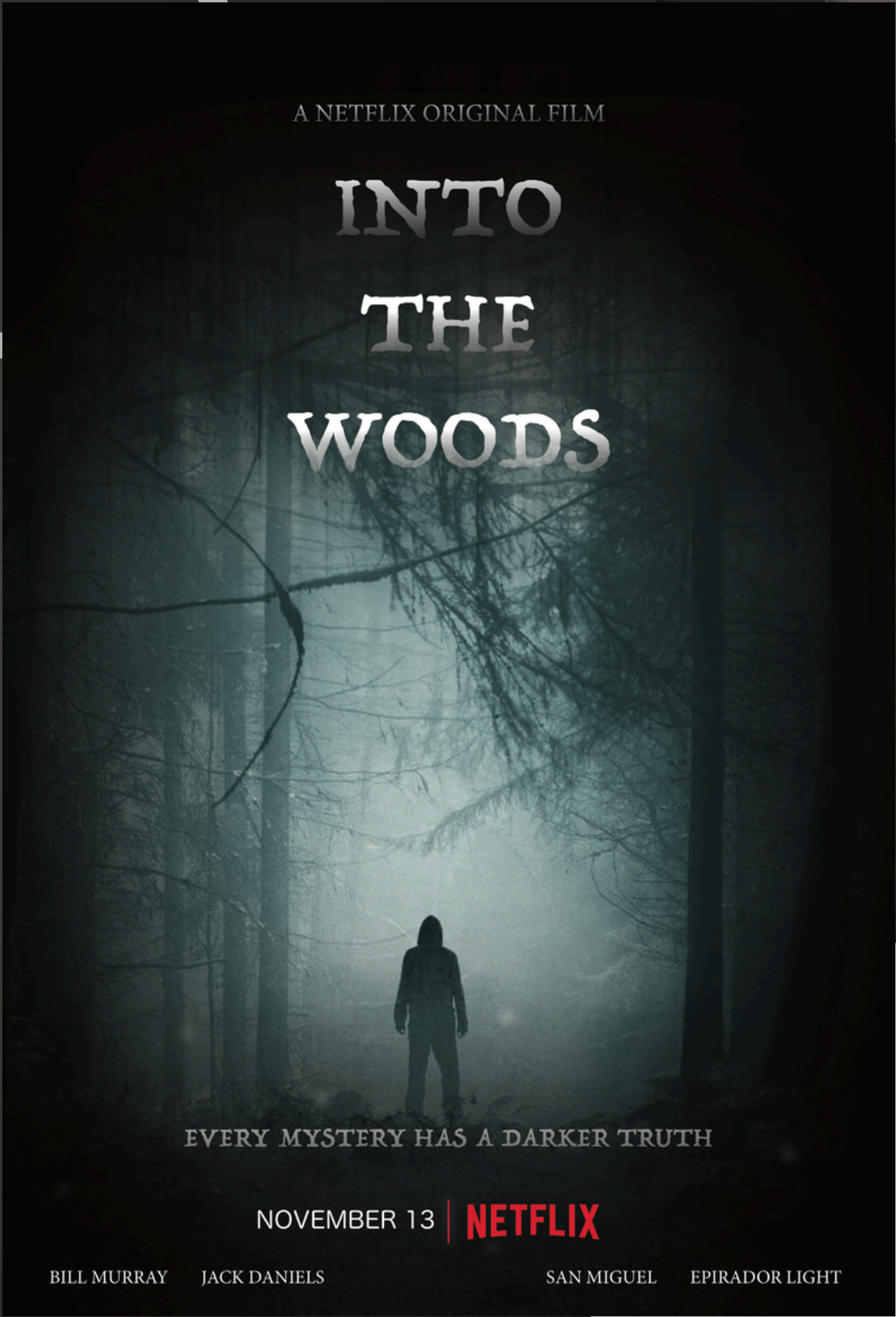


MY PROJECTS



GRAPHIC DESIGN ✨ ✨

POSTERS



GRAPHIC DESIGN

POSTERS

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WHEN IT COMES TO NOODLES
LUCKY ME
PANALO SA SARAP !

NEW LOOK. SAME GREAT TASTE

“ MULA NOON
HANGGANG NGAYON ”

TAKOYAKI

HERE'S WHAT YOU NEED:

EGG – which help in the crispy texture process.

Takoyaki Flour – The Takoyaki Flour combines together in a very loose batter.

Takoyaki Sauce – A thick brown sweet and savory sauce.

Bonito Flakes bits– They're delicate, paper-thin shaved dried fish that wiggle in the hot steam.

Dashi Powder – It adds flavor to the batter and is a quick way to incorporate dashi (Japanese soup stock) into the base process.

Kewpie mayo – This is essential for giving your octopus balls a more flavorful appearance.

Takoyaki Pan– It is usually a cast-iron skillet with hemispherical molds. The takoyaki is evenly heated by the heavy iron, which is turned with a pick during the heating process to pull the uncooked batter to the bottom of the rounded cavity.

Nori/Seaweeds bits– A sprinkles of powdered seaweed in a green color.

Octopus – The main component of your takoyaki

INSTRUCTIONS:

Preparation

Make sure all of the fillings are ready. Prepare the octopus, slice the green onions, and have everything ready: a small dish of oil, all of your ingredients, skewers to flip the balls, and a plate to serve on. Preheat the pan.

Pour and Fill

Oil the pan generously with a brush or a paper towel dipped in oil. Whisk the batter, then pour it into the individual compartments, filling them to the top. It's okay if they overflow a little. Add the fillings and cook until the edges become more solid and opaque.

Flip

Turn the takoyaki 90 degrees with your skewers. If they can't move quickly, they need more time to crisp up. Pour in a little more batter once they've reached a 90° angle to ensure a perfectly round ball. Allow to cook, stuffing in any excess batter accumulated outside the ball, before turning again. You'll need a round ball. It will be easier to flip the balls as they crisp up.

Add Sauce

When the balls are golden and crisp, place them on a plate and drizzle with takoyaki sauce and mayonnaise. Top. Finish with a bonito and nori sprinkle. Enjoy!

@Takoyaki recipe · I am a food blog. Retrieved from <https://iamafoodblog.com/takoyaki-recipe/>.

GRAPHIC DESIGN

LOGO



LOGO

GAME WOLF

COLOR PALETTE

#A42121

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FONT

Aa

FUTURA

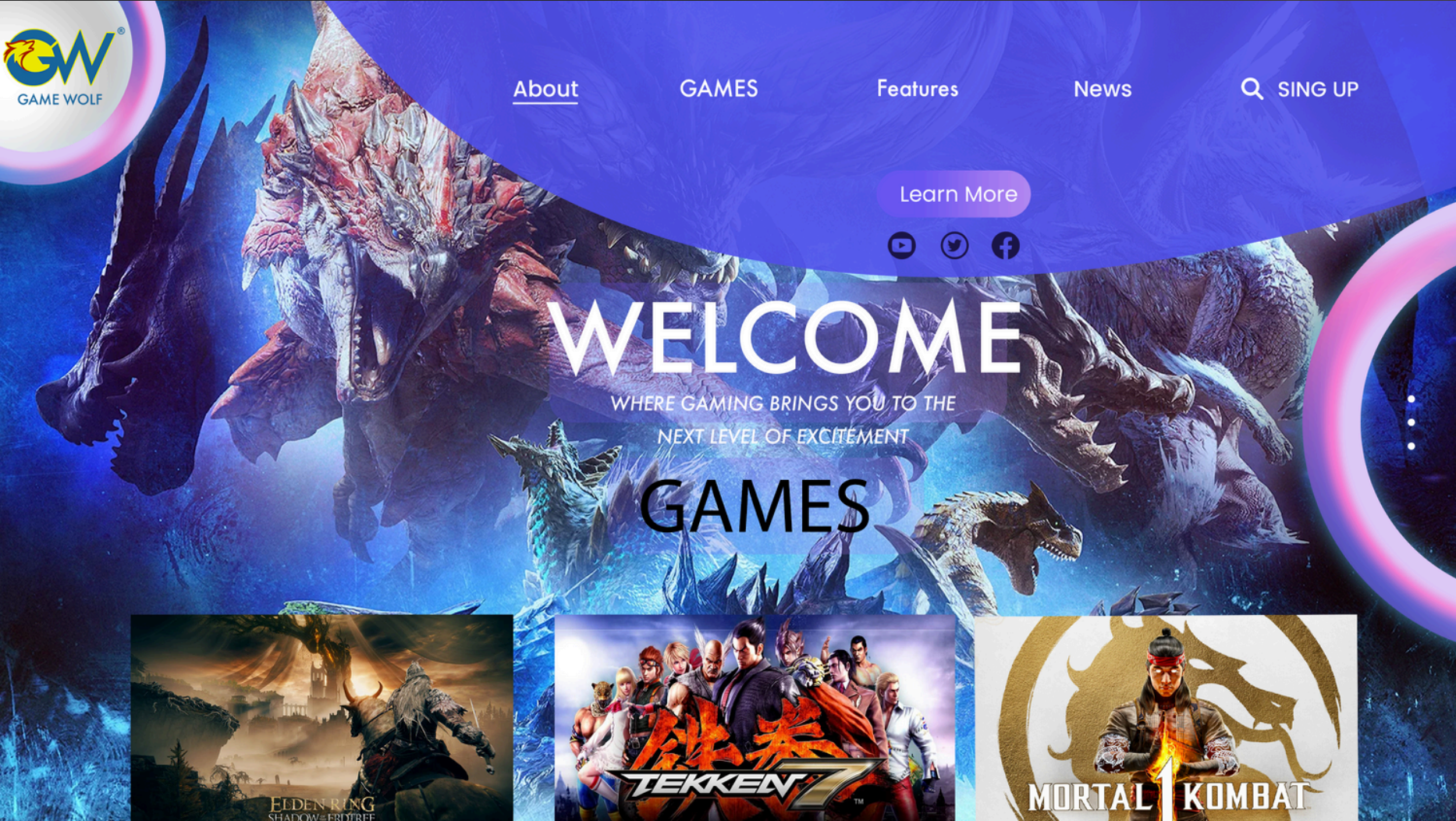
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GAME ON! IGNITE YOUR PASSION

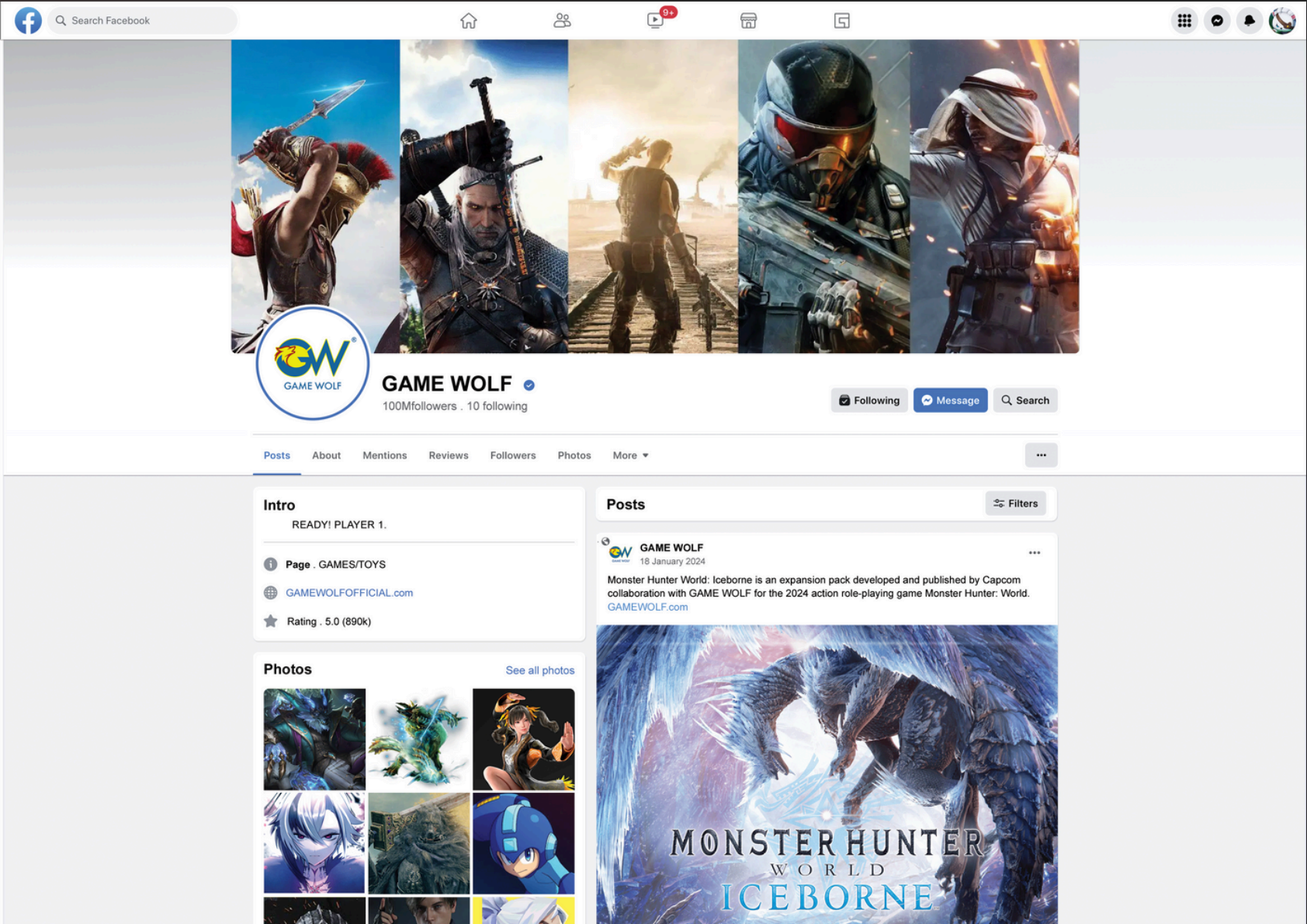
GRAPHIC DESIGN

MOCKUPS

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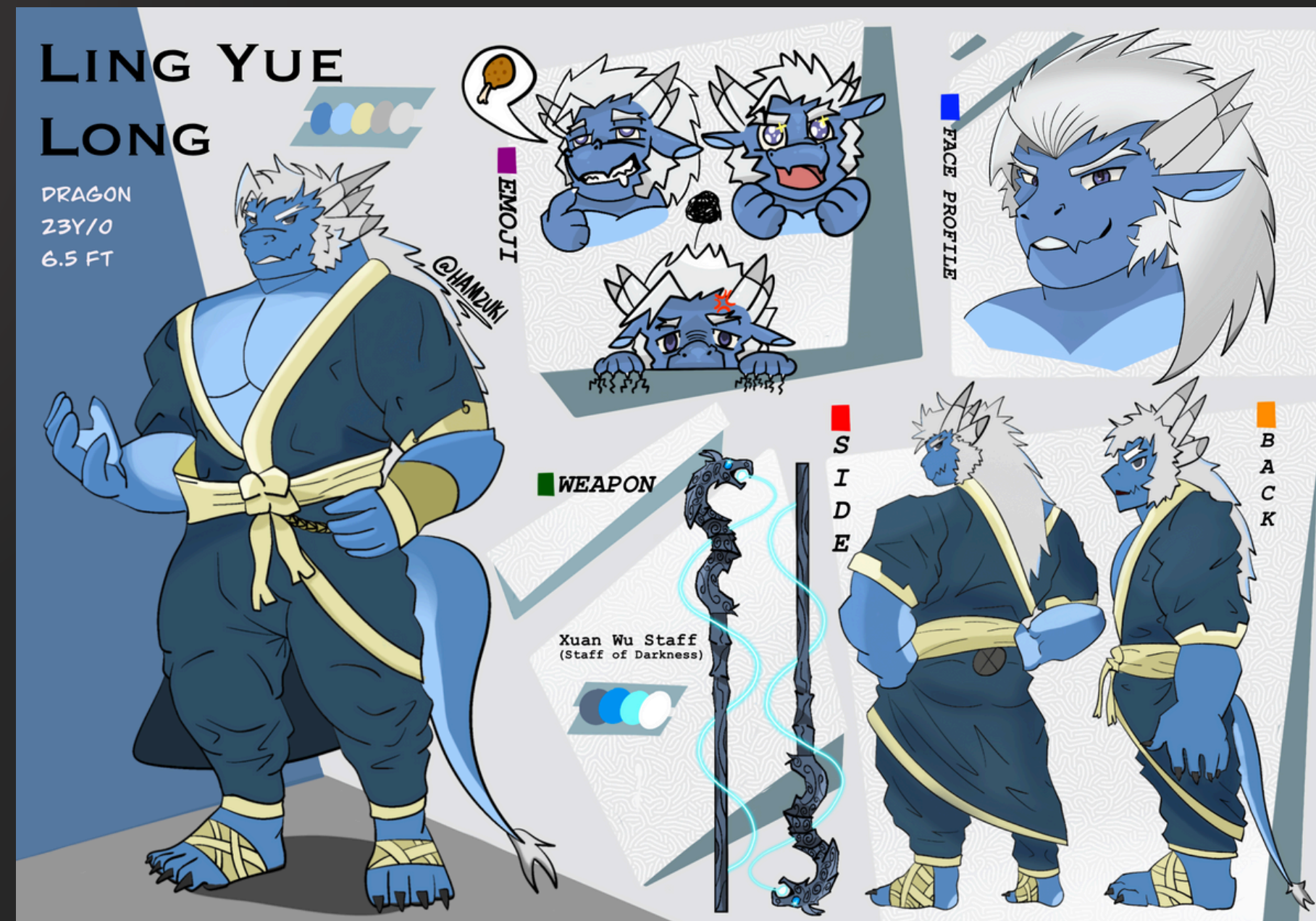


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DIGITAL ARTWORKS & ILLUSTRATIONS



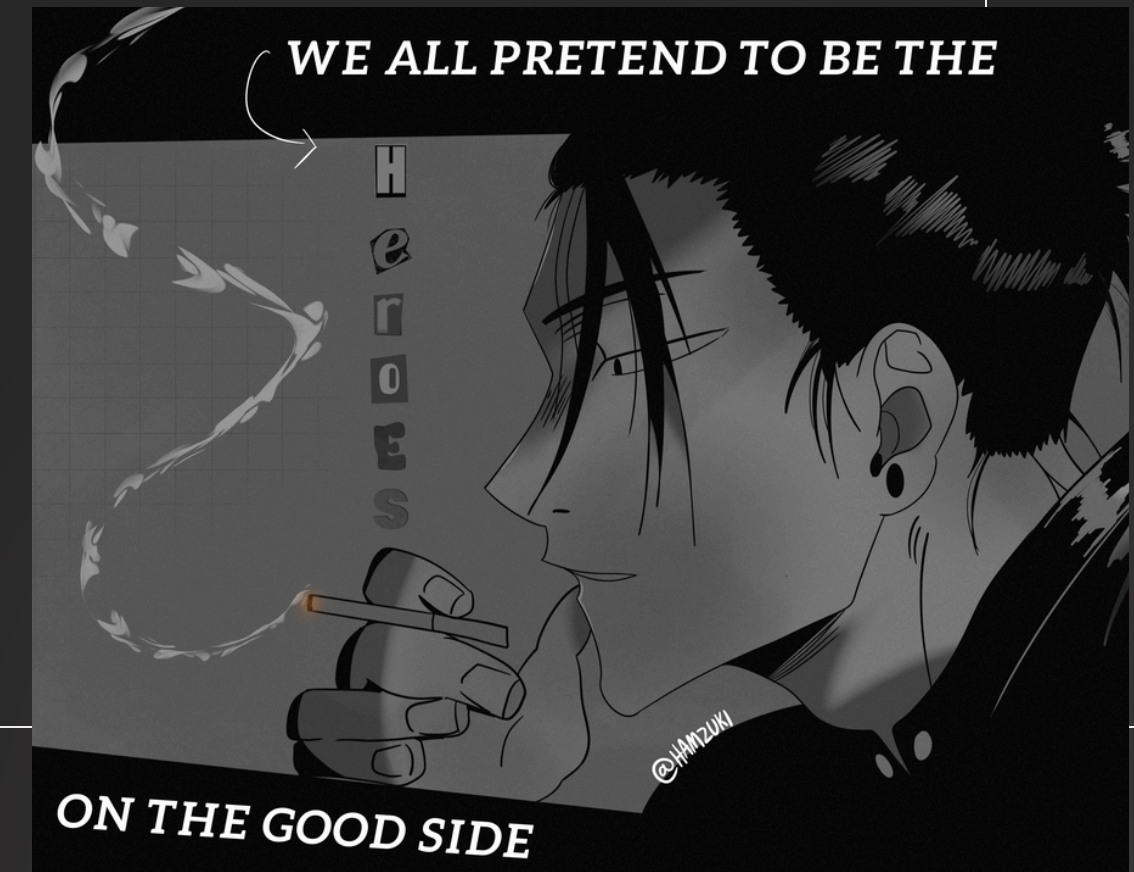
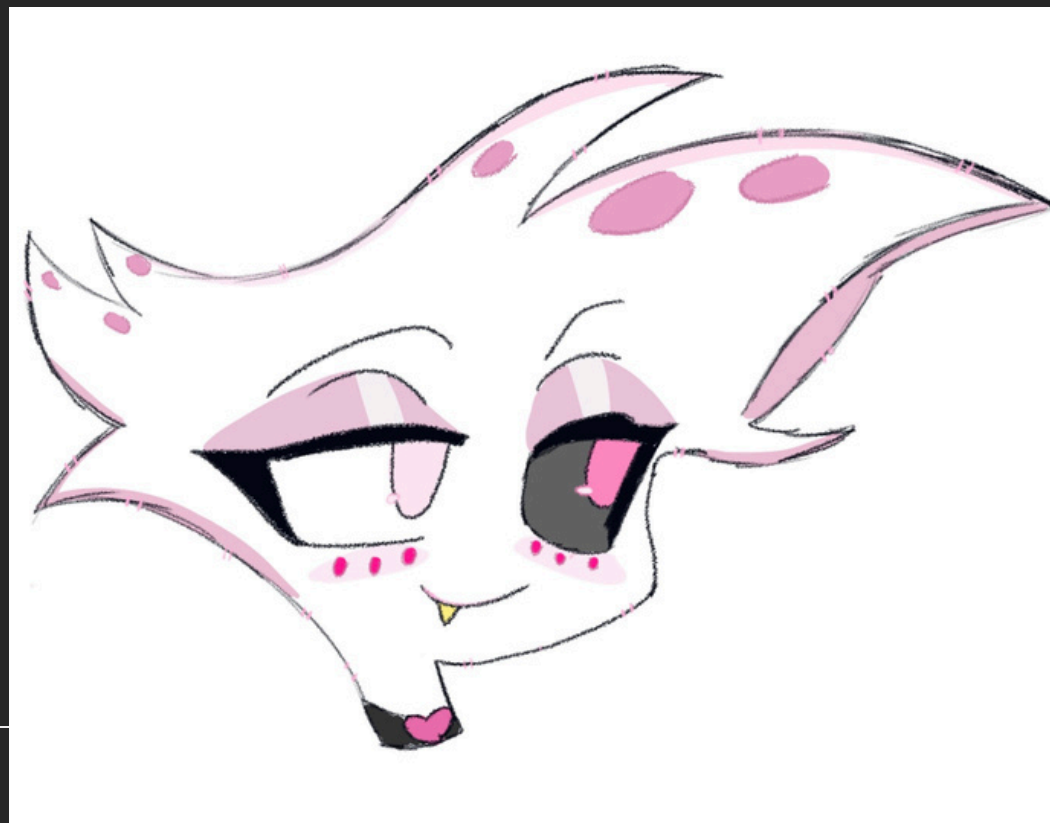
DIGITAL ARTS

DIGITAL ARTWORKS & ILLUSTRATIONS



DIGITAL ARTS

DIGITAL ARTWORKS & ILLUSTRATIONS



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PINS

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STICKERS/MERCH

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BASIC PHOTOGRAPHY



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THANK YOU :3

