



Thinking of you
Electrolux



RECIPES by
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MAIN COURSE

3 CUP CHICKEN

This is an easy recipe that you can do in less than 3 steps. All you need is a cooking range with precise heat temperature control like Electrolux's. You can just toss ingredients in and leave it to simmer until its cooked and ready to be served.

INGREDIENTS

1 kg	Chicken thigh fillet, cubed
1 pack	Soup base for chicken
	Hot pot, dilluted as per package directions
½ cup	Sesame oil
1 tsp	Minced garlic
15 pcs.	Ginger slices
½ cup	Soy sauce
½ cup	Rice vinegar
2 tbsp	Sugar
½ cup	Basil



PROCEDURE

Place all ingredients except sesame oil and basil in a pot. Simmer for 1 hour using your Electrolux cooking range.

Add basil and sesame oil before serving.

Serve with rice if desired.