



# Mushroom Chilli

**Cooking Time** \_\_\_\_\_

On2Cook: 3:20 mins    Normal Cooking: 12 mins

**Accessories:** Pan Honeycomb (Non-Stick), Silicone Stirrer

**Ingredients** \_\_\_\_\_

- |        |                                    |
|--------|------------------------------------|
| 185 g  | Oil & Vegetables                   |
|        | 20 g Oil, 10 g Garlic, 5 g Ginger  |
|        | 80 g Onion, 60 g Capsicum          |
|        | 10 g Green Chilli                  |
| 85 g   | Mix Sauce                          |
|        | 40 g Schezwan Sauce                |
|        | 15 g Light Soy Sauce, 10 g Vinegar |
|        | 15 g Tomato Ketchup                |
|        | 5 g Aromat Powder                  |
| 250 ml | Water (Auto)                       |
| 60 g   | Cornstarch Slurry                  |
|        | 10 g Cornstarch, 50 g Water        |
| 290 g  | Chinese Style Fried Mushroom       |
|        | 250 g Mushroom                     |
|        | 40 g Cornstarch Dust               |
| 7 g    | Garnish                            |
|        | 5 g Spring Onion                   |
|        | 2 g Green Coriander                |

## Step 1 1:30 mins

185 g Oil & Vegetables

**I** 100    **M** 100

## Step 2 1:00 min

85 g Mix Sauce, 250 ml Water

**I** 100    **M** 100

## Step 3 0:20 secs

60 g Cornstarch Slurry

**I** 50    **M** 100

## Step 4 0:30 secs

Mushroom

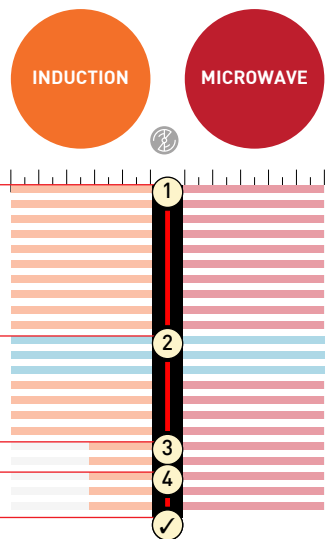
290 g Chinese Style Fried

**I** 50    **M** 100

## Step 5 0:00 secs

Garnish

**I** 0    **M** 0



**Total Output:**  
500 G