



# Paneer Sichuan D

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

On2Cook: 2:10 mins    Normal Cooking: 12 mins

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

Ingredients \_\_\_\_\_

- 20 g      Oil
- 15 g      Chopped Vegetables
- 10 g Garlic, 5 g Ginger
- 64 g      Mix Sauce
- 40 g Schezwan Sauce
- 10 g Light Soya, 2 g Vinegar
- 10 g Ketchup, 2 g Aromat Powder
- 60 ml    Water
- 25 g      Cornflour Slurry
- 5 g Corn Flour, 20 g Water
- 7 g        Garnish
- 5 g Spring Onion
- 2 g Green Coriander

Step 1      0:20 secs

30 g Oil  
I 100      M 0

Step 2      0:10 secs

15 g Chopped Vegetables  
I 80        M 0

Step 3      0:40 secs

64 g Mix Sauce, 50 ml Water  
I 80        M 100

Step 4      0:20 secs

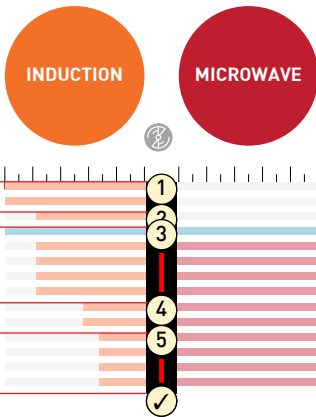
25 g cornflour  
I 50        M 100

Step 5      0:40 secs

275 g Chinese Fried Paneer  
I 40        M 100

Step 6      0:00 secs

Garnish  
I 0         M 0



Total Output:  
350 G