



Vietnamese Soup

Cooking Time _____

On2Cook: 13:30 mins Normal Cooking: 40 mins

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

- Sieve & Garnish
- Shredded Chicken 100 G
- Rice Noodles 100 G
- Soup Stock 200 G

Ingredients _____

- | | |
|--------|------------------------------------|
| 20 g | Oil |
| 187 g | Vegetables |
| | 100 g Onion, 20 g Celery |
| | 15 g Ginger, 30 g Carrot |
| | 10 g Garlic, 5 g Coriander Seeds |
| | 2 g Cinnamon, 1 g Clove |
| | 2 g Star Anise, 2 g Fennel Seeds |
| 1920 g | Chicken Thigh & Sauce |
| | 1500 g Water, 350 g Chicken Thigh |
| | 10 g Chicken Maggi Cube |
| | 20 g Soy Sauce, 5 g Hoisin Sauce |
| | 10 g Fish Sauce, 10 g Oyster Sauce |
| | 10 g Schezwan Sauce, 5 g Sugar |
| 100 g | Rice Noodles (Flat Noodles) |

Step 1 0:30 secs

20 g Oil
I 100 M 0

Step 2 3:00 mins

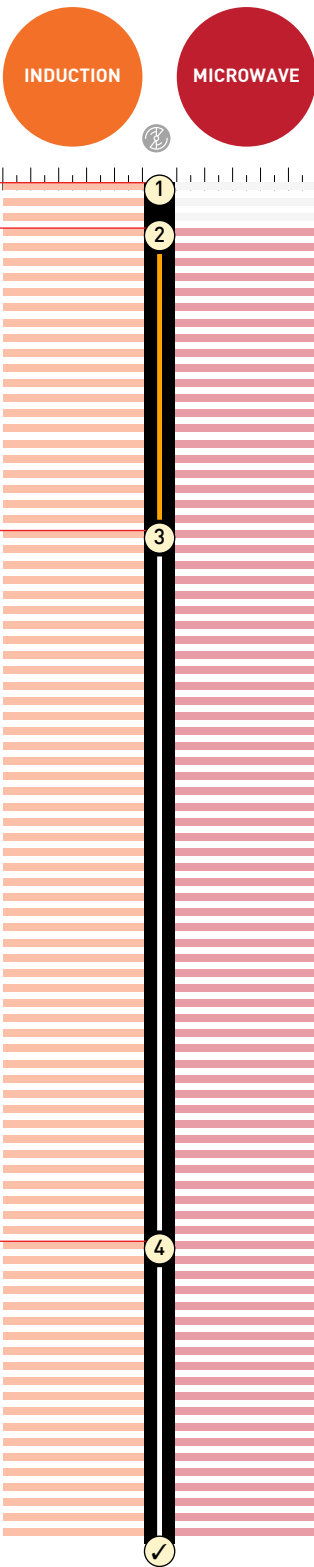
187 g Vegetables
I 100 M 100

Step 3 7:00 mins

1920 g Chicken Thigh & Sauce
I 100 M 100

Step 4 3:00 mins

Noodles)
100 g Rice Noodles (Flat
I 100 M 100



Total Output:
1000G