



Sichuan Sauce

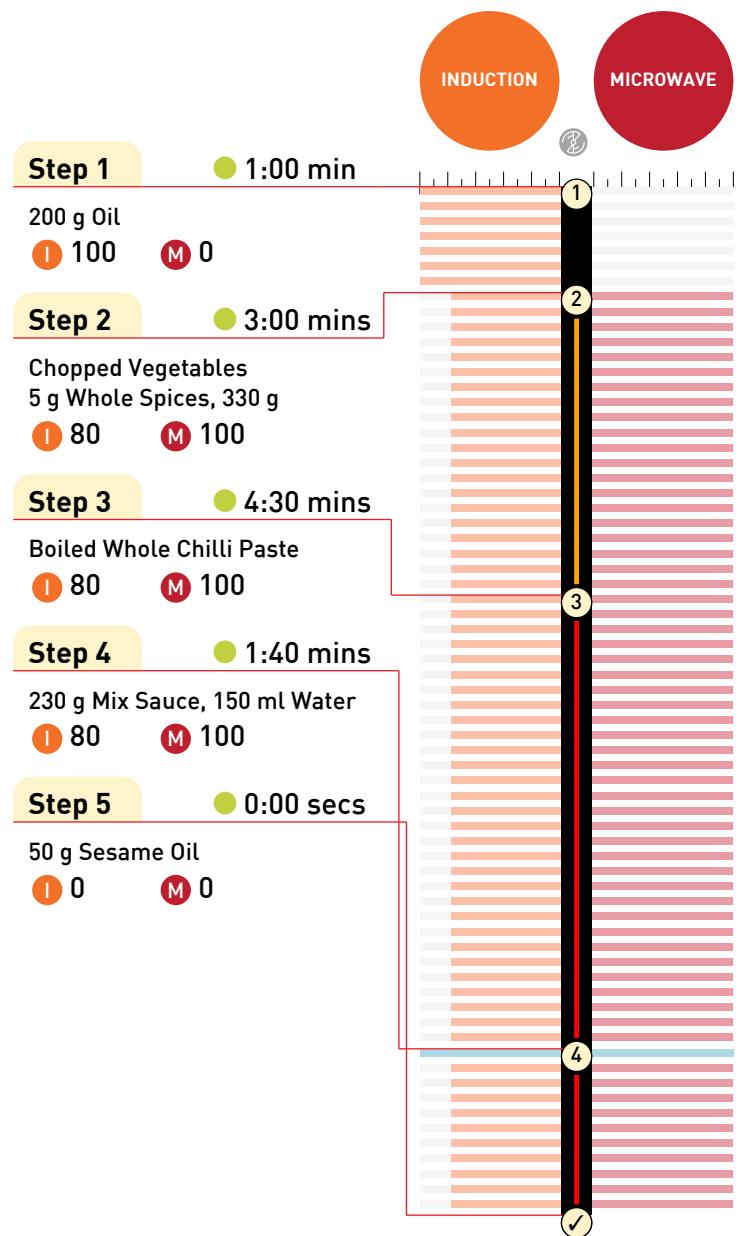
Cooking Time _____

On2Cook: 10:10 mins Normal Cooking: 60 mins

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

Ingredients _____

200 g	Oil
5 g	Whole Spices
	3 g Star Anise, 2 g Bay Leaf
330 g	Chopped Vegetables
	50 g Ginger
	30 g Garlic
	100 gm Celery
	150 g Onions
600 g	Boiled Whole Chilli Paste
	100 g Resham patta chili
	10 g Kolhapuri Dry Red Chilli
	60 ml Water, forblend
230 g	Mix Sauce
	150 g Tomato Ketchup, 30 g Vinegar
	15 g Aromatic Powder
	30 g Light Soy Sauce, 5 g Sugar
100 ml	Water
50 g	Sesame Oil
	Forgranish



Total Output:
1100 g