



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 Garlic100gm 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

Step 1

1:00 min

200 g Oil

I 100

M 0

Step 2

3:00 mins

Chopped Vegetables

5 g Whole Spices, 330 g

I 80

M 100

Step 3

4:30 mins

Boiled Whole Chilli Paste

I 80

M 100

Step 4

1:40 mins

230 g Mix Sauce, 150 ml Water

I 80

M 100

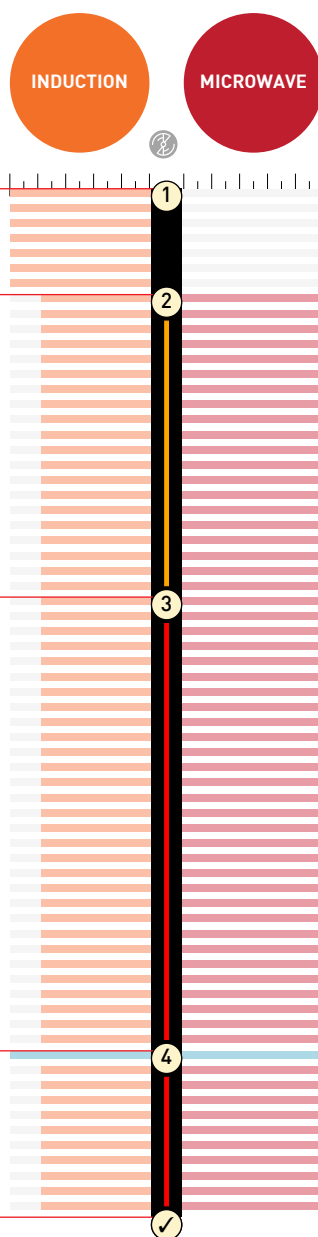
Step 5

0:00 secs

50 g Sesame Oil

I 0

M 0



Total Output:
1100 g