



Honey Potato

Cooking Time _____

On2Cook: 3:20 mins Normal Cooking: 15 mins

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

Ingredients _____

- | | |
|-------|---------------------------------|
| 20 g | Oil & Whole Red Chilli |
| | 20 g Oil, 2 g Whole Red Chilli |
| 15 g | Chopped Vegetables 1 |
| | 10 g Garlic, 5 g Ginger |
| 123 g | Chopped Vegetables 2 |
| | 60 g Onion, 60 g Capsicum |
| | 3 g Green Chilli |
| 58 g | Mix Sauce |
| | 15 g Honey, 20 g Schezwan Sauce |
| | 10 g Dark Soya, 5 g Vinegar |
| | 3 g Aromat Powder |
| | 5 g Chilli Flakes |
| 60 ml | Water |
| 25 g | Corn Starch Slurry |
| | 5 g Corn Flour, 20 g Water |
| 160 g | Fried French Fries |
| 7 g | Garnish |
| | 5 g Spring onion |
| | 2 g green Coriander |

Step 1 ● 0:00 secs

30 g Oil

I 0

M 0

Step 2 ● 0:40 secs

15 g Chopped Vegetables 1

I 100

M 0

Step 3 ● 1:00 min

123 g Chopped Vegetables 2

I 80

M 100

Step 4 ● 0:40 secs

58 g Mix Sauce, 50 ml Water

I 60

M 100

Step 5 ● 0:20 secs

25 g Corn Starch Slurry

I 40

M 100

Step 6 ● 0:40 secs

160 g Fried French Fries

I 60

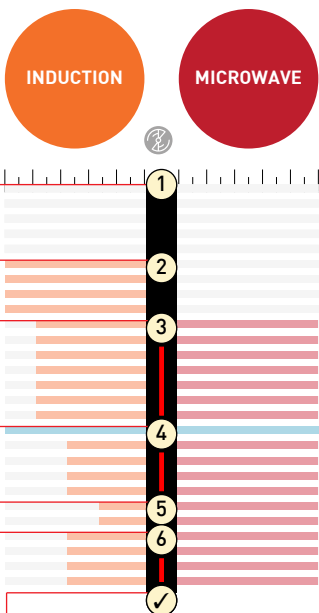
M 100

Step 7 ● 0:00 secs

Garnish

I 0

M 0



Total Output:
350 G