



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

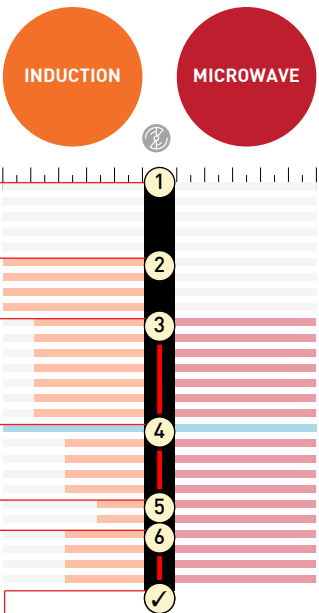
M 100

Step 7 0:00 secs

Garnish

I 0

M 0



Total Output:
350 G