



Thai Red Curry V

Cooking Time _____

On2Cook: 4:00 mins Normal Cooking: 25 mins

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

Ingredients _____

- 20 g

Oil
- 20 g

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- 201 g

Exotic Vegetables
- 10 g

Garlic, 40 g Onion
- 40 g

Broccoli, 20 g Baby Corn
- 40 g

Zucchini Red Yellow
- 10 g

Carrot, 40 g Tofu
- 1 g

Fresh Basil
- 96 g

Fresh Thai Green Curry Paste
- 50 g

Fresh Thai Green Curry Paste
- 4 g

Aromat Powder
- 40 g

Spinach Paste, 2 g Salt
- 300 ml

Water
- 110 g

Coconut Milk Powder Mix
- 100 g

Coconut Milk Powder
- 10 g

Cornflour

Step 1 0:30 secs

20 g Oil
I 100 M 0

Step 2 1:00 min

201 g Exotic Vegetables
I 60 M 100

Step 3 0:20 secs

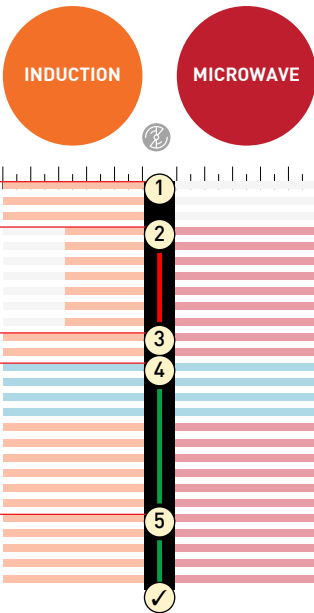
Paste
96 g Fresh Thai Green Curry
I 100 M 100

Step 4 1:30 mins

300 ml Water
I 100 M 100

Step 5 0:40 secs

Coconut Milk Powder Mix
I 100 M 100



Total Output:
600 G