



# Sweet Corn Soup

Cooking Time \_\_\_\_\_

On2Cook: 4:00 mins    Normal Cooking: 30 mins

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

Ingredients \_\_\_\_\_

- 30 g      Butter
- 15 g      Chopped Vegetables 1
- 10 g Garlic, 10 g Ginger
- 70 g      Chopped Vegetables 2
- 20 g Carrot, 15 g Celery
- 20 g Cabbage, 15 g Beans
- 300 g    Pulpy Creamy Corn
- 530 g    Stock Water
- 500 g Water, 10 g sugar, 5 g Salt
- 2 g White Pepper, 3 g Aromat
- 10 g Vinegar, 10 g Light Soya
- 60 g      cornflour
- 10 g Corn Flour, 10 g Water
- 7 g      Granish
- 5 g Spring Onion, 2 g Coriander

Step 1      0:20 secs

30 g Butter

I 100      M 0

Step 2      0:20 secs

15 g Chopped Vegetables 1

I 100      M 0

Step 3      0:30 secs

70 g Chopped Vegetables 2

I 100      M 0

Step 4      2:10 mins

Stock Water

250 g Pulpy Creamy Corn, 530 g

I 100      M 100

Step 5      0:40 secs

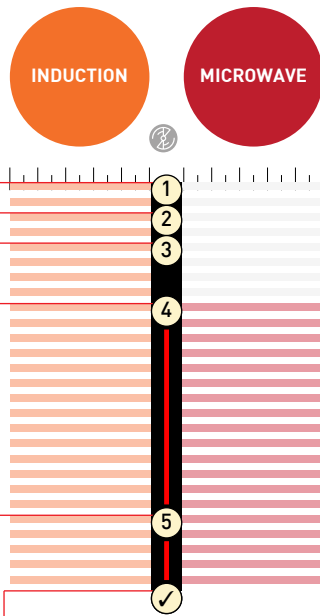
60 g cornflour

I 100      M 100

Step 6      0:00 secs

7 g Granish

I 0      M 0



Total Output:  
700 G