



Tom Kha Soup

Cooking Time _____

On2Cook: 3:10 mins Normal Cooking: 25 mins

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

Ingredients _____

- | | |
|--------|------------------------------|
| 30 ml | Oil |
| 50 g | Chopped Vegetables |
| | 15 g Garlic, 15 g Ginger |
| | 20 g Onion |
| 195 g | Soup Base |
| | 30 g Red Curry Paste |
| | 150 g Coconut Milk, 2 g Salt |
| | 10 g Fish Sauce, 3 g Sugar |
| 150 ml | Water |
| 22 g | Cornflour Water Mix |
| | 20 g Water, 2 g Cornflour |
| 100 g | Diced Mushrooms |
| | 50 g Soaked Shiitake |
| | 50 g Button Mushroom |

Step 1 0:40 secs

30 ml Oil

I 100

M 0

Step 2 0:20 secs

50 g Chopped Vegetables

I 100

M 0

Step 3 0:30 secs

100 g Diced Mushrooms

I 60

M 100

Step 4 1:30 mins

170 g Soup Base

I 80

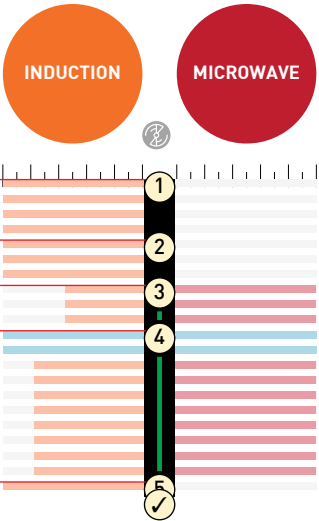
M 100

Step 5 0:10 secs

Cornflour Water Mix

I 100

M 100



Total Output:
350 g