



# 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

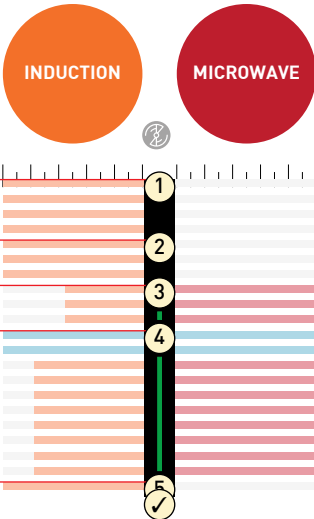
170 g Soup Base

I 80 M 100

Step 5 ● 0:10 secs

Cornflour Water Mix

I 100 M 100



Total Output:  
350 g