



# Mushroom Chili D

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

On2Cook: 3:20 mins    Normal Cooking: 12 mins

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

**Ingredients** \_\_\_\_\_

- 185 g      Oil & Vegetables
  - 20 g Oil, 10 g Garlic, 5 g Ginger
  - 80 g Onion, 60 g Capsicum
  - 10 g Green Chilli
- 85 g      Mix Sauce
  - 40 g Schezwan Sauce
  - 15 g Light Soy Sauce, 10 g Vinegar
  - 15 g Tomato Ketchup
  - 5 g Aromat Powder
- 250 ml    Water (Auto)
- 60 g      Cornstarch Slurry
  - 10 g Cornstarch, 50 g Water
- 290 g    Chinese Style Fried Mushroom
  - 250 g Mushroom
  - 40 g Cornstarch Dust
- 7 g      Garnish
  - 5 g Spring Onion
  - 2 g Green Coriander

**Step 1**      ● 1:30 mins

185 g Oil & Vegetables

**I** 100      **M** 100

**Step 2**      ● 1:00 min

85 g Mix Sauce, 250 ml Water

**I** 100      **M** 100

**Step 3**      ● 0:20 secs

60 g Cornstarch Slurry

**I** 50      **M** 100

**Step 4**      ● 0:30 secs

Mushroom

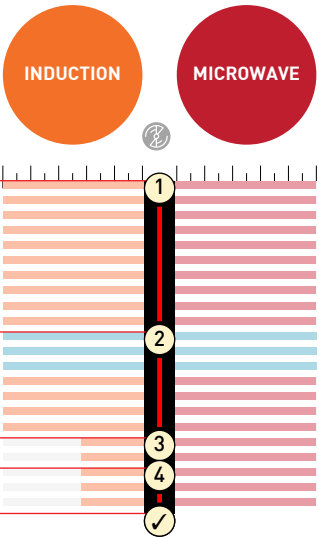
290 g Chinese Style Fried

**I** 50      **M** 100

**Step 5**      ● 0:00 secs

Garnish

**I** 0      **M** 0



**Total Output:**  
500 G