



Vietnamese Soup

Cooking Time _____

On2Cook: 13:30 mins Normal Cooking: 40 mins

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

Sieve & Garnish

Shredded Chicken 100 G

Rice Noodles 100 G

Soup Stock 200 G

Ingredients _____

- 20 g

Oil
- 187 g

Vegetables

100 g Onion, 20 g Celery

15 g Ginger, 30 g Carrot

10 g Garlic, 5 g Coriander Seeds

2 g Cinnamon, 1 g Clove

2 g Star Anise, 2 g Fennel Seeds
- 1920 g

Chicken Thigh & Sauce

1500 g Water, 350 g Chicken Thigh

10 g Chicken Maggi Cube

20 g Soy Sauce, 5 g Hoisin Sauce

10 g Fish Sauce, 10 g Oyster Sauce

10 g Schezwan Sauce, 5 g Sugar
- 100 g

Rice Noodles (Flat Noodles)

Step 1 0:30 secs

20 g Oil
I 100 M 0

Step 2 3:00 mins

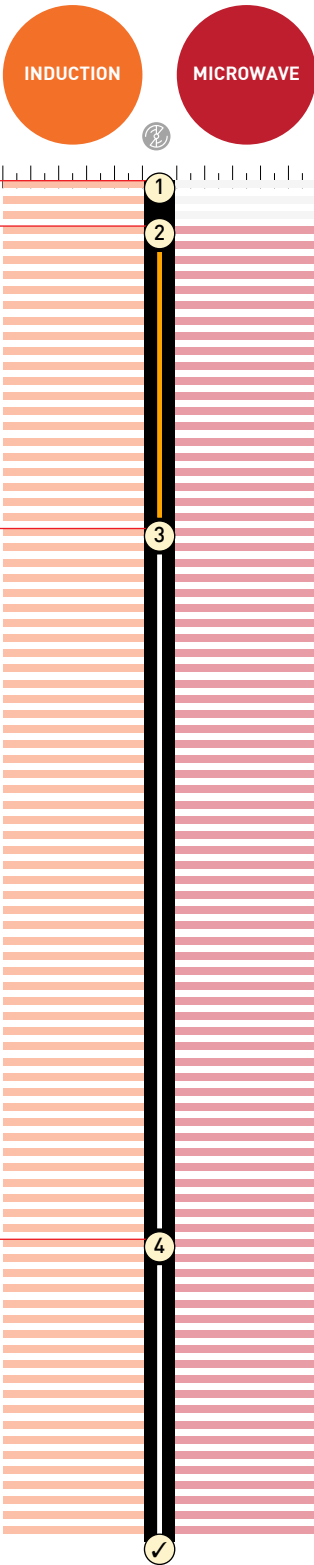
187 g Vegetables
I 100 M 100

Step 3 7:00 mins

1920 g Chicken Thigh & Sauce
I 100 M 100

Step 4 3:00 mins

Noodles)
100 g Rice Noodles (Flat
I 100 M 100



Total Output:
1000G