



# Veg Manchurian D

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

On2Cook: 3:30 mins    Normal Cooking: 10:30 mins

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

Ingredients \_\_\_\_\_

- |           |                                     |
|-----------|-------------------------------------|
| 35 g      | Oil 20g, Garlic 10g, Ginger 5g      |
| 15 g      | Ginger & Garlic                     |
|           | 10 g Garlic, 5 g Ginger             |
| 123 g     | Mix Vegetables                      |
|           | 60 g Onion, 30 g Capsicum           |
|           | 30 g Cabbage, 3 g Green Chilli      |
| 43 g      | Mix Sauce                           |
|           | 15 g Schezwan Sauce, 10 g Drak Soya |
|           | 5 g Vinegar, 10 g Ketchup           |
|           | 3 g Aromat Powder                   |
| 80 ml     | Water (Auto)                        |
| 25 g      | Corn Starch Slurry                  |
|           | 5 g Corn Starch, 20 g Water         |
| 10 number | Veg Manchurian Balls                |
|           | PerManchurianballsizearound20-22g   |
| 7 g       | Garnish                             |
|           | 5 g Spring Onion                    |
|           | 2 g Green Coriander                 |

## Step 1 0:40 secs

Oil 20g, Garlic 10g, Ginger 5g

I 100 M 0

## Step 2 1:30 mins

Mix Vegetables

I 80 M 100

## Step 3 0:40 secs

Mix Sauce

I 100 M 100

## Step 4 0:40 secs

number Veg Manchurian Balls

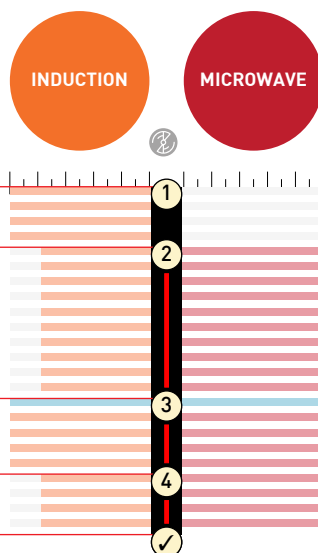
25 g Corn Starch Slurry, 10

I 80 M 100

## Step 5 0:00 secs

Garnish

I 0 M 0



**Total Output:**  
350 G