



Le Coriander Sp

Cooking Time _____

On2Cook: 3:40 mins Normal Cooking: 15 mins

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

Ingredients _____

- 21 g

Oil & Turmeric
- 20 g Oil, 1 g Turmeric
- 15 g

Chopped Vegetables 1
- 5 g Ginger, 5 g Garlic
- 5 g Coriander Steam
- 50 g

Chopped Vegetables 2
- 15 g Cabbage, 20 g Carrot
- 15 g Celery
- 525 g

Mix Liquid
- 10 g Water 500 Aromat Powder
- 5 g White Pepper, 10 g Rice Vinegar
- 60 g

Corn Starch Slurry
- 10 g Corn Starch, 50 g Water
- 13 g

Lemon Juice & Coriander
- 8 ml Fresh Lemon Juice
- 5 g Fresh Coriander Chopped

Step 1 0:00 secs

20 g Oil & Turmeric

I 0

M 0

Step 2 0:40 secs

15 g Chopped Vegetables 1

I 100

M 0

Step 3 0:40 secs

50 g Chopped Vegetables 2

I 100

M 0

Step 4 1:40 mins

Mix Liquid

I 100

M 100

Step 5 0:20 secs

60 g Corn Starch Slurry

I 100

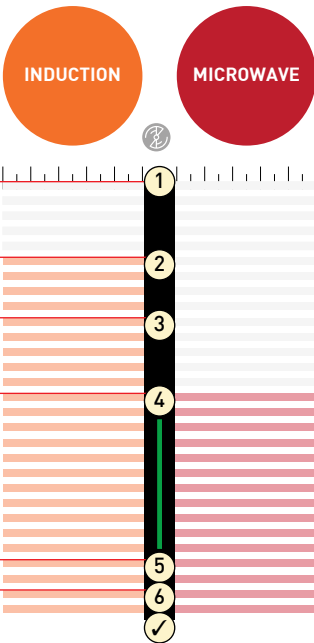
M 100

Step 6 0:20 secs

13 g Lemon Juice & Coriander

I 100

M 100



Total Output:
700 G