



# Chi Sweet Corn S

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

On2Cook: 4:10 mins    Normal Cooking: 25 mins

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

Ingredients \_\_\_\_\_

- 30 g

Butter
- 15 g

Chopped Garlic & Ginger
- 10 g Garlic, 10 g Ginger
- 210 g

Chopped Vegetables & Chicken
- 20 g Carrot, 15 g Celery
- 20 g Cabbage, 5 g Beans
- 150 g Chicken
- 300 g

Pulpy Creamy Corn
- 530 g

Water Mix
- 500 g Water, 10 g Sugar, 5 g Salt
- 2 g White Pepper, 3 g Aromat
- 10 g Vinegar, 10 g Light Soya
- 60 g

Cornflour Slurry
- 10 g Corn Flour, 50 g Water
- 47 g

Granish & Egg
- 5 g Spring Onion
- 2 g Fresh Coriander, 40 g Egg

Step 1 0:20 secs

30 g Butter

I 100 M 0

Step 2 0:20 secs

15 g Chopped Garlic & Ginger

I 100 M 0

Step 3 0:30 secs

Chicken

210 g Chopped Vegetables &

I 100 M 0

Step 4 2:10 mins

Water Mix

300 g Pulpy Creamy Corn, 530 g

I 100 M 100

Step 5 0:40 secs

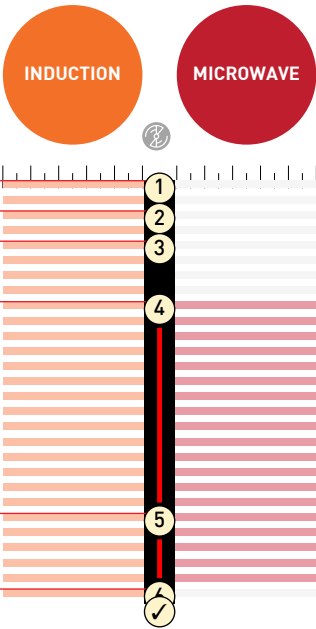
60 g Cornflour Slurry

I 100 M 100

Step 6 0:10 secs

47 g Granish & Egg

I 100 M 0



Total Output:  
1100 G