



Cream Of Spinach

Cooking Time _____

On2Cook: 10:00 mins Normal Cooking: 25 mins

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

Ingredients _____

- | | |
|--------|---------------------------|
| 20 g | Butter |
| 3 g | Whole Spices |
| | 2 g Bay Leaves |
| | 1 g Whole Black Pepper |
| 400 ml | Water |
| 38 g | Seasoned Cream |
| | 30 g Cream, 3 g Salt |
| | 3 g White Pepper Powder |
| | 2 g Rosemary |
| 10 g | All Purpose Flour |
| 355 g | Spinach Puree |
| | 250 g Spinach, 25 g Onion |
| | 13 g Carrot, 12 g Celery |
| | 50 ml Milk, 5 g Salt |

Step 1 0:20 secs

20 g Butter

I 100 M 0

Step 2 0:10 secs

3 g Whole Spices

I 100 M 0

Step 3 0:30 secs

10 g All Purpose Flour

I 100 M 0

Step 4 4:30 mins

355 g Spinach Puree

I 40 M 70

Step 5 4:00 mins

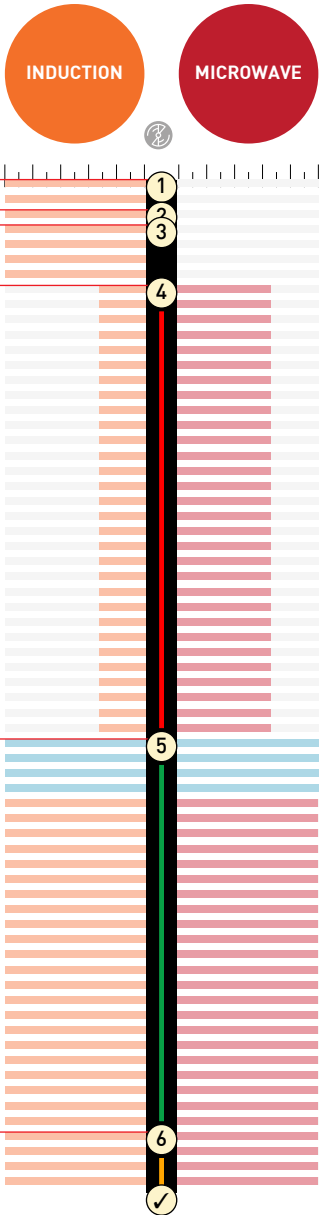
400 ml Water

I 100 M 100

Step 6 0:30 secs

Seasoned Cream

I 100 M 100



Total Output:
700 g