

SOUP CURRY



【Ingredients for 3 servings】

- This product (Undiluted liquid) 130g
- Water 910g
- Paprika (Red and yellow) 30g each
- cabbage 200g
- Frankfurter Sausage 3 sausages
- Onion 120g
- Potato 120g
- dried basil 0.25g
- boiled egg 1.5 units
- salad oil a little
- Lemon one quarter
- curry powder 10g~
- Carrot 80g
- eggplant 75g
- Broccoli 70g

【Method of preparation】

- ① Chop the onion into coarse pieces. Chop the cabbage into chunks. Cut the carrots into 7cm-long wedges. Cut the paprika into 7cm-long triangles. Cut the broccoli into small florets. Make cuts in the aubergine to create a fan-shaped pattern.
- ② Microwave the potatoes in their skins for approximately 3 minutes at 600W. Heat the carrots in a microwave (600W) for 1 to 2 minutes.
- ③ Heat oil in a pan and fry the onions.
- ④ Once softened, stir-fry the cabbage too.
- ⑤ Add water, this product, carrots and frankfurters, then bring to the boil.
- ⑥ Once boiling, add the curry powder and dried basil to season.
- ⑦ Fry the peppers, aubergines, broccoli and potatoes in oil.
- ⑧ Arrange the soup and ingredients in the bowl in a balanced manner. Serve the rice in a separate bowl, garnished with lemon wedges, and it's ready.

【Key points for cooking】

- The ratio of this product to water is 1:7.
- Frankfurters may be cut into bite-sized pieces before adding.
- For added flavour, fry the ingredients in a frying pan until golden brown on both sides.
- You may use whatever ingredients you prefer.
- Please adjust the amount of curry powder according to your preferred level of spiciness.
- If you enjoy spicy food, you may add an extra pinch of chilli powder.