## Watch Live Demo by Chef John & Chef Alan



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## **Base Sauce**

- 1. Combined all base sauce ingredients and bring to boil
- 2. Low down the heat, simmer for approximately 3 minutes.
- 3. Remove from the heat and set aside.

## Chili Con Carne

- 1. Saute all "Chili Con Carne" ingredients. Keep stirring till cooked.
- 2. Add in prepared "Prepared Base Sauce" and keep stirring.
- 3. Bring to boil and simmer for at least 5 mins with low heat.

## **To Serve**

- 1. Pour prepared chili con carne onto the potato fries.
- Sprinkle some mozzarella, Bake in preheated oven at approximately 170° C for 10 minutes.

# Loaded Fries with Chili Con-Carne

## **5** Portions

**Prepared Base Sauc** 

Filtered Water Knorr Demi Glace Bro Knorr Napoli Tomato S

## Chili Con Carne

Olive Oil Red Onion (diced) Garlic (chopped) Green Chili (chopped) Red Chili Flakes Black Peppercorn (cru Minced Beef (cooked) Cumin Powder Coriander Powder Brown Sugar Kidney Bean in water (e Green Peas (frozen) **Prepared Base Sauce** 

## **To Serve**

Fries (deep-fried) **Chili Con Carne (prepa** Mozzarella Cheese

ce				
	200	ml		
wn Sauce	25	gm		
Sauce Mix	25	gm		
	100	gm		
	100	gm		
	50	gm		
	50	gm		
	3	gm		
ished)	3	gm		
	300	gm		
	3	gm		
	5	gm		
	30	gm		
(canned)	100	gm		
	100	gm		
	250	ml		
	500	gm		
ared)	1000	gm		
	100	gm		
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# Quesadilla with **Chili Con** Carne



## **Base Sauce**

- 1. Combine all ingredients and bring to boil.
- 2. Lower down the heat, simmer for approximately 3 minutes. Remove from heat and set aside.

## Chili Con Carne

- 1. Saute all "Chili Con Carne" ingredients. Keep stirring till cooked.
- 2. Add in prepared "Prepared Base Sauce" and keep stirring.
- 3. Bring to boil and simmer for at least 5 minutes with low heat.

## **Cheesy Salted Egg Sauce**

- 1. Saute all ingredient for "Salted Egg Sauce", except sugar, milk & cheese.
- 2. Add sugar, milk & cheese, then stir thoroughly.
- 3. Bring to boil with low heat and allow to simmer for 1 minutes. Set aside.

### Quesadilla with Chili Con Carne

- 1. Build the layers of quesadilla accordingly. Sprinkle mozzarella on top.
- 2. Bake in preheated oven at approximately 170° C for 10 minutes or melt cheese on Quesadilla using a Torch.

### **5** Portions

Knorr Golden Salted Egg Powder20gmFine Sugar5gmUHT Milk200mlMozzarella Cheese10gmKnorr Chicken Stock5gmQuesadilla with Chili Con Carne1st Tortilla Skin1pc2nd Chili Con Carne500ml3rd Mozzarella Cheese100gm	Filtered Water <b>Knorr Demi Glace Brown Sauce</b> <b>Knorr Napoli Tomato Sauce</b>	13	
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2nd Chili Con Carne 500 ml 3rd Mozzarella Cheese 100 gm			
3rd Mozzarella Cheese 100 gm	1st Tortilla Skin	1	рс
	2nd Chili Con Carne	500	ml
(th Tortilla Skin 1 nc	3rd Mozzarella Cheese	100	gm
	4th Tortilla Skin	1	рс
5th Cheesy Salted Egg Sauce 250 gm	5th Cheesy Salted Egg Sauce	250	gm
Top Mozzarella Cheese 100 gm		100	gm

Base Sauce		
Filtered Water	100	ml
Knorr Demi Glace Brown Sauce	13	gm
Knorr Napoli Tomato Sauce	13	gm
Chili Con Carne		
Olive Oil	50	gm
Red Onion (diced)	50	gm
Garlic (chopped)	25	gm
Green Chili (chopped)	25	gm
Red Chili Flakes	2	gm
Black Peppercorn (crushed)	2	gm
Minced Beef (cooked)	150	gm
Cumin Powder	2	gm
Coriander Powder	3	gm
Brown Sugar	15	gm
Kidney Bean in water (canned)	50	gm
Green Peas (frozen)	50	gm
Prepared Base Sauce	126	ml
Choosy Saltod Eag Sauco		
<b>Cheesy Salted Egg Sauce</b> Bird Eye Chili (smashed)	3	am
Curry Leaf	3	gm am
Planta Chef Margarine	25	gm am
Holland Onion (chopped)	5	gm
Knorr Golden Salted Egg Powder		gm gm
Fine Sugar	5	gm
UHT Milk	200	ml
Mozzarella Cheese	10	gm
Knorr Chicken Stock	5	gm
		<u> </u>
Quesadilla with Chili Con		
<b>Carne</b> 1st Tortilla Skin	1	nc
2nd Chili Con Carne	500	pc ml
3rd Mozzarella Cheese	100	
4th Tortilla Skin	100	gm
	250	pc
5th Cheesy Salted Egg Sauce	100	gm
Top Mozzarella Cheese	100	gm

	Base Sauce		
	Filtered Water	100	ml
	Knorr Demi Glace Brown Sauce	13	gm
	Knorr Napoli Tomato Sauce	13	gm
	Chili Con Carne		
	Olive Oil	50	gm
	Red Onion (diced)	50	gm
	Garlic (chopped)	25	gm
	Green Chili (chopped)	25	gm
	Red Chili Flakes	2	gm
	Black Peppercorn (crushed)	2	gm
	Minced Beef (cooked)	150	gm
	Cumin Powder	2	gm
	Coriander Powder	3	gm
	Brown Sugar	15	gm
	Kidney Bean in water (canned)	50	gm
	Green Peas (frozen)	50	gm
	Prepared Base Sauce	126	ml
	Cheesy Salted Egg Sauce		
	Bird Eye Chili (smashed)	3	gm
	Curry Leaf	3	gm
	Planta Chef Margarine	25	gm
	Holland Onion (chopped)	5	gm
	Knorr Golden Salted Egg Powder	20	gm
	Fine Sugar	5	gm
	UHT Milk	200	ml
	Mozzarella Cheese	10	gm
	Knorr Chicken Stock	5	gm
	Quesadilla with Chili Con		
	Carne		
1st	Tortilla Skin	1	рс
2nd	Chili Con Carne	500	ml
3rd	Mozzarella Cheese	100	gm
4th	Tortilla Skin	1	рс
5th	Cheesy Salted Egg Sauce	250	gm
	Mozzarella Cheese	100	gm
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## **#1 RISOTTO**

- 1. 1 bowl of cooked rice
- 1/2 cup of cooking cream 2.

### **1 tbsp Knorr Demi Glace Brown Sauce** 3.

- 4. Pinch of pepper
- 5. Pinch of sugar
- 6. 20g of unsalted butter
- 7. 50ml of Vegetarian stock

## **STEPS:**

- I. Firstly pour (7) into a hot pan and pour (1) into the pan.
- II. Next, add (2), (3), (4), (5), (6) into the pan and stir it with low heat.

## #3 JALI EV EUU DKEAV LKUMD

## 1. 1 tsp of Knorr Golden Salted Egg Powder

- 2. 3 tsp of Japanese bread crumb
- 3. Pinch of sugar

## **Pinch of Knorr Chicken Stock**

5. 20g butter

## **STEPS:**

- I. Put ingredient (5) inside a hot pan.
- II. Next, pour in ingredients (1) to (4) into the hot pan and stir fry until golden brown.

# Italian Creamy **Seafood Risotto** with salted egg crispy bread crumb

## **#2 WHITE SAUCE CREAM**

- 1. 100 ml of cooking cream
- 3. 100 ml of milk
- 5. Pinch of salt
- 6. Pinch of sugar
- 7. Pinch of pepper
- 8. 1 tsp of Olive Oil
- 9. 3 pcs of Japanese Giant Scallop
- 10.Mix Seafood (Clams, Prawn, Octopus)

## **STEPS:**

- II. Then heat up the pan with (8) to fry the

## **#4 FINISHING STEPS**

- with Mix Salad.
- Salad.
- - crumb.

2. 1 tsp of Knorr Professional Mushroom Soup

**Pinch of Knorr Chicken Stock Powder** 

I. Firstly seasoning (9) & (10) with salt & pepper. seafood until golden brown. Set them aside. III.Next, put ingredients (1) to (7) into pan and mix well then turn on the fire. Set them aside.

i. Put the cooked Risotto on a plate, topped

ii. Put the scallop around the Risotto, while place the other seafood on top of the Mix

iii. Then pour the white cream sauce on top of mix seafood and around the plate. iv. Lastly, garnish with salted egg bread