



## Mala Xiang Guo/ Mala Hot Pot

Ready to be "Ma" by us?

### **Ingredients :** (Serves: 3-5)

#### **Part A**

Tungsan/ Straits Story Mala Pot Seasoning 100g

Ingredients (meat, fungi, vegetables, noodles) 750g

#### **Part B**

Cooking Oil 50g

\*Garlic (chopped) 4 cloves

\*Ginger (sliced) Personal preferences

\*Dried chillies (cut) 11 pieces

*(\*Recommended options)*

### COOKING METHOD

1. Blanch or pre-fry ingredients till half cooked and set a side for later use.
2. Heat up the cooking oil and stir-fry chopped garlic, ginger slice and cut dried chillies. Add in Mala Hot Pot Seasoning and slightly fry till fragrance.
3. Add in all the pre-cooked ingredients and stir-fry till fragrance.

### MALA STEAMBOAT DIRECTIONS (SEVERS 1-2 PAX)

Add 100g of Mala Hot Pot Seasoning into 750 ml boiling water.

### NOTES

1. No hard and fast rules in cooking, adjust or add in other ingredients to suit your tastes!



## 麻辣香锅 (炒)/ 麻辣火锅

麻辣香锅，一道融合多元魅力的麻辣美食，口味特点以麻辣鲜香为主。烹饪过程中使用的麻辣香锅调味料以及各种食材在高温下产生的香味和使得麻辣香锅的口感层次丰富，让人回味无穷。

**用料:** (3-5 人份)

### Part A

唐山/南洋之宝 麻辣香锅调味	100 克
食材 (肉, 菜, 菌, 面类)	750 克

### Part B

食用油	50 克
* 蒜头 (切碎)	4 瓣
* 姜母 (切片)	依个人喜好
* 辣椒干 (切段)	11 条
(* 建议加入)	

### 煮法

1. 将食材放入锅中水煮或油炸至八成熟，放置一边待用。
2. 热油后爆香姜蒜和辣椒干，加入麻辣香锅调味料，稍微炒香。
3. 加入食材翻炒均匀，直至全熟。

### 麻辣火锅汤底 (1-2 人份)

将 100 克麻辣香锅调味加入 750 毫升沸水中。

### 备注

1. 烹饪没有硬性规定，可依据个人口味适当调味和搭配其它配料!