

Cooking Recipe on "Delicious Asia" on July 12

time	item	recipe	ingredients(per table)	equipment(per table)
10:15	MO MO	*20 dumplings per table (5 tables; totally 100 dumplings for 16 presons)	dough(200g; pre-cooked)	cutting board
		1. making fillings (1) cutting onions into small pieces (2) mixing mince pork with other ingredients below sliced onion salt/pepper ginger/garlic salad oil soy sauce spice	mince pork(200g) vegetable onion(1/2) ginger/garlic(2bits/1bit) spice red chili powder coriander turmeric garam masala cumin salt/pepper soy sauce salad oil	food chopper bowl steamer cooking sheet dishes spoons
10:45		2. making pieces out of dough, & fill in with (2) (1) making a dough longer in the rod-shape with 2diameter (2) cutting the rod-shape 2 cm long each, & rolling into very thin circles of roughly 4 diameter, & spreading it out with the back of a spoon (wheat flour on the table prevent thin skin from sticking) (3) putting filling on the thin circle, using spoon, and wrapping with gathering		
11:20		(4) finishing 20 dumplings per table		
11:25	CH OU ME N	*2 noodles per tables (5 tables; totally 10 noodles for 16 persons)	2 noodles	pan
		3. blanching noodles beforehand & draining off with strainer	chicken thigh (100g) vegetable cabbage (1/5) onion (1/2) carrot (1/2) ginger/garlic(1bit/4bits)	strainer cooking chopstick dishes
		4. cutting ingredients as below into small pieces ginger/garlic onion cabbage carrot chicken thigh	salt/pepper soy sauce salad oil spice mentioned as above ketchup	
11:45		5. steaming MOMO (1) firing steamers (2) putting cooking sheet in the steamer & set momos (3) steaming app. 10 minutes		
12:05		6. frying inggredients for CHOUMEN (1) frying ginger/garlic (1-2 minutes) (2) adding spice, taking care not to burn (3) adding vegetables and frying for 2-3 minutes (4) adding chiken thigh and fry for 5-6 minutes (5) seasoning with garam masala, salt and chilli powder (6) continuing stir frying until it becomes wilted, adding noodles & frying for 3-4 minutes (7) adjusting taste by addig some spice as your favor (8) putting it on dishes with ketchup as each favor		
12:15		7. MOMO steamed up both dishes; MOMO & CHOUMEN are ready for eating ! moving into next room for tasting		