

Chicken hot pot base.

Ingredients used

ProBase™ Chicken Stock 40/14, ProBase™ Chicken Fat and ProFlavor™ C3306.

Recipe suggestion

In this hot pot the ProBase™ Chicken Stock 40/14 and ProBase™ Chicken Fat provide a delicious taste and mouthfeel to the recipe, and the ProFlavor™ C3306 contributes with a clean chicken flavour.

When you have created the hot pot base, you can add the spices you desire.

For a spicy hot pot, you can for example mix the soup with chili paste, dry chili and fresh ginger.

Ingredients	Amount
ProBase™ Chicken Stock 40/14	2.86 %
ProBase™ Chicken Fat	0.38 %
Yeast extract	0.29 %
ProFlavor™ C3306	0.20 %
Water	96.27 %
Total recipe	100.00%

Production procedure

1. Mix all the ingredients for the chicken hot pot base.
2. Use a yin yang hot pot pan (a pot with two compartments).
3. Add your preferred top note ingredients in the compartments, and add the chicken base.
4. Bring the hot pot pan to a simmer, and start cooking you favourite meat and vegetables in the hot pot.
5. Enjoy.