

Simply Cook有機薑黃粉

Simply Cook Organic Cinnamon Sticks

有機薑黃粉香辣肉碎豆腐

Organic turmeric powder spicy minced pork tofu



### 食材

滑豆腐 1 塊  
 豬肉碎 250g  
 生薑泥 2 片  
 蒜頭切碎 3 粒  
 乾辣椒碎 2g  
 蔥 50g

### 肉碎醃料:

Simply Cook 有機薑黃粉 3g  
 太白粉 2 匙  
 醬油 2 匙  
 雞粉 1 茶匙  
 油少許  
 糖 1 茶匙

### 步驟:

1. 先把醃料放入肉碎中拌勻，醃 30 分鐘
2. 先將生薑，蒜頭切碎；蔥切成小粒
3. 將油倒入鍋中至微熱，先放薑碎，蒜蓉爆香 再放肉碎，豆腐，一起煎香
4. 豆腐放在鍋中切開煎香兩邊 同時加入辣椒粉，肉碎煎香至 7 成熟
5. 加入適量水煮至全熟，最後再加上蔥粒，混合關火

### Ingredient

1 piece of smooth tofu  
 Minced pork 250g  
 Ginger paste 2pcs  
 Garlic cloves 3pcs  
 Crushed dried chili pepper 2g  
 Green onion 50g

### Minced meat marinade:

Simply Cook Organic Turmeric Powder 3g  
 Cornstarch 2 tablespoons  
 Soy sauce 2 tablespoon  
 Chicken powder 1 teaspoon  
 A little oil  
 Sugar 1 teaspoon

### Instructions:

1. First put the marinade into the minced meat and mix well, marinate for 30 minutes.
2. First chop the ginger and garlic; cut the green onion into small pieces.
3. Pour the oil into the pot until it is slightly hot. First add the minced ginger and minced garlic, then add the minced meat and tofu and fry together until fragrant.
4. Cut the tofu and fry on both sides in the pot, then add chili powder and fry the minced meat until fragrant.
5. Add appropriate amount of water and cook until fully cooked, then add green onion, mix and turn off the heat



# SIMPLY COOK

Simply Cook有機肉桂棒

Simply Cook Organic Cinnamon Sticks



印式雞肉薑黃香料飯

Indian Chicken Turmeric Rice

<p><b>食材</b></p> <p>印度香米 180g            雞湯 250ml            紫洋蔥 40g            蒜頭 9g            雞肉粒 80g            葡萄乾 3g</p>	<p><b>調味料:</b></p> <p>月桂葉 1片            香菜 20g            橄欖油 30g            鹽 2g            薄荷葉 5片            八角 1顆            Simply Cook 肉桂棒 1根            薑黃粉 2g            瑪莎拉 2g</p>	<p><b>步驟:</b></p> <ol style="list-style-type: none"> <li>1. 將雞肉粒炒熟，加入紫洋蔥和蒜蓉拌炒後，再加入所有調味料翻炒至香味出來</li> <li>2. 將印度香米與雞湯加入，滾起即可</li> <li>3. 放入電飯煲，加 540g 的水煮熟，煮熟後加拌入香菜碎、薄荷碎</li> </ol>
<p><b>Ingredient</b></p> <p>Basmati rice 180g            Chicken soup 250ml            Purple onion 40g            Garlic 9g            Chicken cubes 80g            Raisins 3g</p>	<p><b>Seasoning:</b></p> <p>Bay leaf 1pc            Coriander 20g            Olive oil 30g            Salt 2g            Mint leave 5pcs            1 star anise            Simply Cook Cinnamon stick 1pc            Turmeric powder 2g            Masala 2g</p>	<p><b>Instructions:</b></p> <ol style="list-style-type: none"> <li>1. Fry the chicken until cooked, add purple onion and minced garlic and stir-fry, then add all the seasonings and stir-fry until fragrant.</li> <li>2. Add basmati rice and chicken stock and boil</li> <li>3. Put into the rice cooker, add 540g of water and cook. After cooking, add chopped coriander and mint.</li> </ol>



# SIMPLY COOK

## Simply Cook有機黑胡椒粉 Simply Cook Organic Black Pepper

### 黑胡椒豬肉墨西哥薄餅 Black Pepper Pork Tortillas



<p style="text-align: center;"><b>食材</b></p> <p>墨西哥餅皮 4 片 生菜 4 片 豬肉片 250g 洋蔥絲 1/2 顆 胡蘿蔔絲 20-30g 蔥碎 10g 本菇 100g 蒜末 5g 番茄片 適量</p>	<p style="text-align: center;"><b>豬肉調味料:</b></p> <p>醬油 2 匙 Simply Cook 黑胡椒粉 2g 蠔油 1 匙 糖 1g 米酒 1 匙</p>	<p style="text-align: center;"><b>步驟:</b></p> <ol style="list-style-type: none"> <li>1. 先把醃料放入豬肉片中拌勻，醃 30 分鐘</li> <li>2. 洋蔥及胡蘿蔔切絲、本菇切開、番茄切片、蔥切段、蒜蓉切末</li> <li>3. 熱鍋加油，放入洋蔥絲、蒜蓉末、蔥段、胡蘿蔔絲爆香</li> <li>4. 胡蘿蔔絲軟化後放入豬肉片、本菇拌炒均勻</li> <li>5. 鍋子洗乾淨後不加油，小火放入墨西哥薄餅至表面微微焦再取出</li> <li>6. 將食材放上餅皮即可食用</li> </ol>
<p style="text-align: center;"><b>Ingredient</b></p> <p>Mexican tortilla 4pcs Lettuce 4pcs Pork slices 250g Shredded onion 1/2 Shredded carrots 20-30g Minced green onions 10g Mushroom 100g Minced garlic 5g tomato slice(2-3pcs)</p>	<p style="text-align: center;"><b>Seasoning:</b></p> <p>Soy sauce 2 tablespoons Simply Cook black pepper 2g Oyster sauce 1 tablespoon Sugar 1g Rice wine 1 tablespoon</p>	<p style="text-align: center;"><b>Instructions:</b></p> <ol style="list-style-type: none"> <li>1. Marinade into the pork slices for 30 mins</li> <li>2. Shred onions and carrots, cut mushrooms into slices, slice tomatoes, cut onions into sections, and mince garlic.</li> <li>3. Heat the oil in the pan, add in shredded onions, garlic, scallions, and shredded carrots until fragrant.</li> <li>4. After the carrot shreds are softened, add the pork slices and oyster mushrooms and stir-fry evenly.</li> <li>5. Put in the Mexican tortilla skin over low heat and dry-fry until the surface is slightly charred, then take it out.</li> <li>6. Place lettuce, black pepper pork, and tomato slices in the middle of the crust, roll it up and serve.</li> </ol>



# SIMPLY COOK

Simply Cook有機粗磨黑胡椒

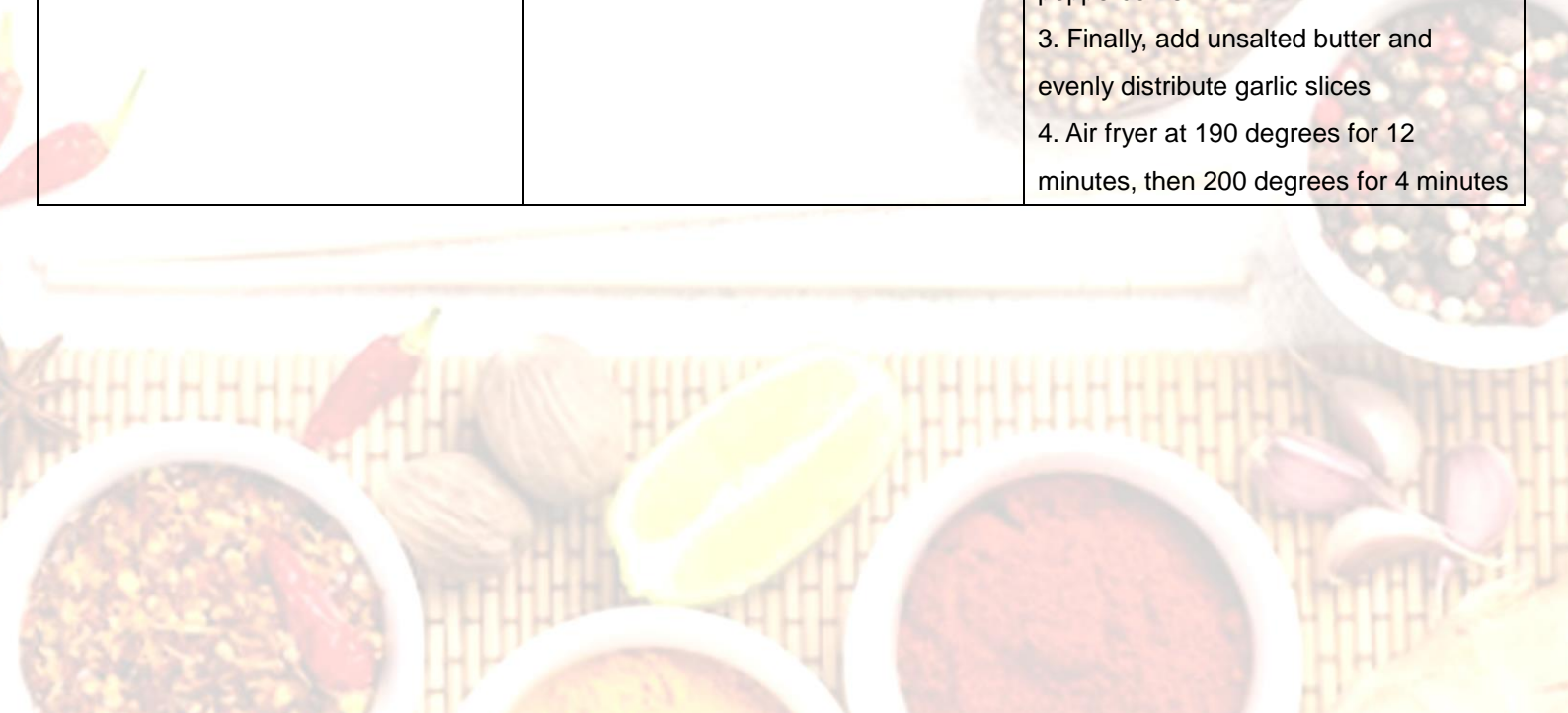
Simply Cook Organic Black Pepper

氣炸紙包蒜香奶油三文魚

Black Pepper Pork Burrito



<p><b>食材</b></p> <p>三文魚 1-2 塊 洋蔥絲半顆 蒜片 10 塊 本菇 1 包</p>	<p><b>調味料:</b></p> <p>無鹽奶油 2 小塊 鹽 1 茶匙 香草少許 Simply Cook 有機粗磨黑胡椒粒 1 茶匙</p>	<p><b>步驟:</b></p> <ol style="list-style-type: none"> <li>1. 先在氣炸鍋的容器內墊上烘焙紙，底部鋪上洋蔥絲</li> <li>2. 洋蔥絲上面先放上三文魚排，接著周圍放入本菇，再灑上鹽、香草及粗黑胡椒粒</li> <li>3. 最後放上無鹽奶油，再平均擺入蒜片</li> <li>4. 氣炸鍋 190 度 12 分鐘，然後再 200 度 4 分鐘</li> </ol>
<p><b>Ingredient</b></p> <p>Salmon 1-2pcs Half shredded onion Garlic slices 10pcs Mushroom 1pack</p>	<p><b>Seasoning:</b></p> <p>Unsalted butter 10g Salt 1 teaspoon A little vanilla Simply Cook organic coarsely ground black pepper 1 teaspoon</p>	<p><b>Instructions:</b></p> <ol style="list-style-type: none"> <li>1. First line the air fryer container with baking paper and put onion shreds on the bottom.</li> <li>2. Place salmon steaks on top of the shredded onions, then place mushrooms around them, then sprinkle with salt, herbs and coarse black peppercorns</li> <li>3. Finally, add unsalted butter and evenly distribute garlic slices</li> <li>4. Air fryer at 190 degrees for 12 minutes, then 200 degrees for 4 minutes</li> </ol>





# SIMPLY COOK

Simply Cook有機肉桂粉

Simply Cook Organic Cinnamon Powder

肉桂蘋果蛋糕

Cinnamon Apple Cake



<p><b>食材</b></p> <p>麵粉 60g 雞蛋 2 顆 蘋果半顆切碎</p>	<p><b>調味料:</b></p> <p>糖 60g 奶油 60g Simply Cook 有機肉桂粉 1 茶匙 teaspoon</p>	<p><b>步驟:</b></p> <ol style="list-style-type: none"> <li>1. 焗爐盤抹少許的奶油，將切碎的蘋果及肉桂粉加入並炒至蘋果變軟，然後放涼</li> <li>2. 將放至室溫軟化的奶油加糖打至變白色，然後加入二顆全蛋打發（不要打到油水分離便可以）</li> <li>3. 接著加入炒好的肉桂蘋果，攪伴一下，接著加入過篩的麵粉。拌攪至均勻，並裝入容器裏</li> <li>4. 把蛋糕放進攝氏 170 度的焗爐下層，烤焗 25 – 30 分鐘至表面金黃，把竹籤插入蛋糕中心再拔出時沒有沾上濕粉漿即可出爐。出爐後取出放涼即可。</li> </ol>
<p><b>Ingredient</b></p> <p>Plain Flour 60g Cream 60g Eggs 2pcs Chop half an apple into pieces</p>	<p><b>Seasoning:</b></p> <p>Sugar 60g Simply Cook organic cinnamon powder 1 teaspoon</p>	<p><b>Instructions:</b></p> <ol style="list-style-type: none"> <li>1. Grease a baking pan with a little butter, add apples and cinnamon powder and fry until the apples become soft, and then let it cool.</li> <li>2. Beat the room temperature butter with sugar until it turns white, then add two whole eggs and beat.</li> <li>3. Add the fried cinnamon apples, stir for a while, and then add the sifted flour. Stir until even and put into container.</li> <li>4. Place the cake into the lower shelf of the oven at 170 degrees Celsius and bake for 25 – 30 minutes until the surface is golden brown.</li> </ol>



# SIMPLY COOK

Simply Cook有機薑粉

Simply Cook Organic Ginger Powder

薑黃南瓜鮮奶

Turmeric Pumpkin Milk



**食材**

蒸熟南瓜 100g

鮮奶 150ml

冷開水 100 ml

**調味料:**

Simply Cook 薑黃粉 1/4 茶匙

蜂蜜 1 匙

**步驟:**

材料全部加一起攪拌機打勻即可

**Ingredient**

Steamed pumpkin 100g

Fresh milk 150ml

Cold boiled water 100ml

**Seasoning:**

Simply Cook turmeric powder 1/4 Tea

Spoon

Honey 1 tablespoon

**Instructions:**

Add all the ingredients together and mix well with a mixer.





# SIMPLY COOK

Simply Cook有機白胡椒粉  
Simply Cook Organic White Pepper



韭菜蛋薄餅  
Garlic Chives Egg Pancake

### 食材

韭菜 50g  
雞蛋 2 顆

### 調味料:

鹽 1g  
Simply Cook 白胡椒粉 1g

### 步驟:

1. 韭菜洗淨，切除白色末端，切末
2. 在碗中敲入雞蛋，加入韭菜末、鹽、白胡椒粉調味打勻
3. 熱油，開中小火倒入打好的蛋液，煎至金黃後翻面
4. 煎至兩面金黃即可

### Ingredient

Garlic Chives 50g  
Eggs 2pcs

### Seasoning:

Salt 1g  
Simply Cook white pepper 1g

### Instructions:

1. Wash the Garlic Chives, cut off the white part and mince them
2. Crack the eggs into a bowl, add minced chives, salt and white pepper to taste and mix well
3. Heat oil, pour in the beaten egg liquid over medium-low heat, fry until golden brown, then turn over
4. Fry until both sides are golden brown





# SIMPLY COOK

## Simply Cook有機八角 Simply Cook Organic Star Anise

### 五香茶葉蛋 Spiced tea eggs



#### 食材

雞蛋 10 隻  
紅茶包 1 包

#### Ingredient

Eggs 10pcs  
Black tea bag 1pc

#### 調味料:

月桂葉 1-2 片  
花椒 5g  
小茴香 5g  
Simply Cook 有機八角 2 顆  
桂皮 2 塊  
花椒 3g  
鹽 少許  
老抽 1 匙  
醬油 2 匙

#### Seasoning:

Bay leaves 1-2 slices  
Sichuan Pepper 8g  
Fennel 5g  
Simply Cook organic star anise 2pcs  
Cinnamon bark 2pcs  
Salt (A few)  
Dark soy sauce 1 tablespoon  
Soy sauce 1 tablespoon

#### 步驟:

1. 先洗淨雞蛋備用
2. 將八角·桂皮·月桂葉·花椒·小茴香放入一個滷布袋
3. 將雞蛋與香料·紅茶包放入鍋中·水蓋過雞蛋。加入老抽·醬油·少許鹽 大火煮到滾大約五分鐘·即可關火

#### Instructions:

1. Wash the eggs first and set aside
2. Put the star anise, cinnamon, bay leaves, Sichuan Pepper and fennel into a marinated bag
3. Put the eggs, spices, and black tea bags into the pot, and cover the eggs with water. Add dark soy sauce, soy sauce, and a little salt and cook over high heat until it boils for about five minutes, then turn off the heat.

