

Potato Soup (Curry Flavor)

Ingredients:

Chicken Flavored Curry Soup Base (3 Tablespoons / 54 grams)

Water (3 ½ cups / 800ml)

All-purpose flour (3 Tablespoons / 25.5 grams)

Russet Potatoes (Medium x 2)

1. Peel potato skins and slice 1" crosswise.
2. Boil water in a medium pot and boil sliced potatoes for 12-14 minutes or until tender when pierced with folk.
3. Drain potatoes on the screen and put the potatoes back to the pot.
4. Break potatoes with masher or by hand. (Cool down if using hand)
5. Add 3 cups of water and 3 Tablespoons of Soup Base into the pot. Mix entirely and medium-high heat until boil.
6. While boiling, combine ½ cup water and 3 Tablespoons of flour. Mix well in the cup to dissolve completely.
7. When the pot boiled, remove from heat, slowly blend flour solution into the pot, mix thoroughly for 1 minute.
8. Put over medium heat for about ½ minutes to thicken. Stir occasionally.
9. Turn off the heat.