



## ★Poutine★

### Ingredients (4servings)

Potato (6 large size)  
Mozzarella Cheese 400g  
Canola Oil

### Gravy Ingredients

Hot Water 375cc  
Beef Bouillon 3 cubes  
Flour (all-purpose) 30~40g  
Butter 50~60g  
Milk 125cc



①. Melt butter in frying pan, add flour and mix well. Be careful not to burn the butter.



②. Dissolve the Beef Bouillon cubes in hot water, mix into your butter and flour mixture.



③. Add milk and salt & pepper for taste, mix well.

④. Wash potatoes well, cut into French fry shape leaving the skin on.



⑤. Dry the potatoes, fry in oil until crispy and brown.

⑥. Cut Mozzarella into small pieces.



⑦. Serve fries onto a plate, top the fries with cheese first, then pour your gravy mixture on top.



Viola! Bon Appetit!



One cup in Canada is measured as 250cc.

Be careful when measuring ingredients for recipes abroad!

