

Miyakonojo International Association (MIA) presents Cooking Adventure~Cooking Canadian food with Duncan®

★Poutine★

Ingredients (4servings)

Potato (6 large size)

Mozzarella Cheese 400g

Canola Oil

Gravy Ingredients

Hot Water 375cc

Beef Bouillon 3 cubes

Flour (all-purpose) $30\sim40g$

Butter 50∼60g

Milk 125cc

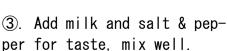


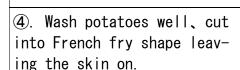
①. Melt butter in frying pan, add flour and mix well. Be careful not to burn the butter.





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





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







6. Cut Mozzarella into small pieces.



One cup in Canada is measured as 250cc.

Be careful when measuring ingredients for recipes abroad!

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

Viola! Bon Appetit!

