

## Ingredients

Quantity:	Measure:	Ingredients:	Description:
2	Tablespoon	Cooking Oil	
1	Medium	Onion	finely sliced
2	Tablespoon	Onion Leeks-Spring Onions	finely chopped
2	Tablespoon	Garlic	finely chopped
1	Tablespoon	Ginger	finely chopped
1	Tablespoon	Chillies Green	finely chopped
1	Tablespoon	Tomato Ketchup	
1/4	Teaspoon	Pepper Powder	
2	Tablespoon	Soya Sauce	
1/2	Teaspoon	Suran	
1	Pinch	Ajinamoto	
1	Pinch	Kesar/Saffron	Or Orange food
1	Tablespoon	Corn Flour	mixed in 1/4 cup
1	Teacup	Vegetable White Stock (R 128)	
	As Required	Salt	to taste

## Method

Heat 2 tablespoons of oil in a pan. Add the minced onions, spring onions, ginger, garlic and green chillies. Fry for 1/2 minute. Add the stock, pepper, Tomato sauce. soy sauce, sugar, ajinomoto and salt. Simmer uncovered for 1 minute

Add the cornflour mixed with water and stir continuously, so that the sauce becomes thick.

Use with Cauliflower Manchurian.