

Vocational Education (Cooking): Cooking Gongwan Soup



tips:

Gongwan is made
of pork

一、材料

				
貢丸 Pork balls	青蔥 Shallots	鹽巴 salt	白胡椒粉 White pepper	麻油 sesame oil




二、烹飪工具

				
瓦斯爐 Gas stove	菜刀 kitchen knife	砧板 Chopping board	鍋子 pot	湯勺 Spoon

三、使用瓦斯爐的步驟 Steps to use gas stove

① 打開瓦斯桶開關 Turn on the gas bucket switch	② 轉開瓦斯爐開關 Turn on the gas stove switch	③ 打開抽油煙機 Turn on the cooker hood
		

四、煮貢丸湯的步驟 Steps of cooking porkballs soup

① 貢丸先切十字 Porkballs first cut the cross	② 將青蔥切小段 Cut the shallots into small pieces	③ 將開水煮沸 Boil boiling water
		
④ 加入貢丸 Put in porkballs	⑤ 加入鹽、白胡椒粉 Add salt and white pepper	⑥ 加入青蔥、麻油 Add shallots and sesame oil
