



SOUP PREMIX

BY

SADIKA INAMDAR

FACEBOOK PAGE

<HTTPS://WWW.FACEBOOK.COM/EPICBITEVEG>

YOUTUBE CHANNEL

<HTTPS://WWW.YOUTUBE.COM/CHANNEL/UC2YD4EWUWXG4QR97EJRLWYA>

WHATSAPP GROUP

<HTTPS://CHAT.WHATSAPP.COM/ECM4IVFWKOOLW5FXFLWCRL>

WHATSAPP COMMUNITY GROUP

<HTTPS://WHATSAPP.COM/CHANNEL/0029VA9C41G0VYCIZNVN2U3R/138>

INSTA PAGE

HTTPS://WWW.INSTAGRAM.COM/EPICBITE.SWEETDELIGHT?!GSH=OXLUCHM4D2ZMYTZX&UTM_SOURCE

1. LEMON CORIANDER SOUP

BROTH POWDER	12 GRM
CITRIC ACID	0.3 GRM
DRIED CORIANDER LEAVES	5 GRM
CORNFLOUR	6 GRM
CORROT FLAKES	1 GRM
DRIED CHOPPED GARLIC	2 GRM
DRIED GINGER FLAKES	1 GRM
DRIED SPRING ONION	1 GRM
GREEN CHILLI FLAKES	0.5 GRM
MSG	½ TSP (OPTIONAL)
ONION POWDER	2 GRM
PEPPER POWDER	1 GRM
ROASTED MAIDA	6 GRM
SOYA POWDER	1 GRM
SUGAR	2 GRM

PREMIX PREPARATION

- MIX ALL INGREDIENT AND STORE IN AIRTIGHT OR ZIPLOCK (45 GRM PREMIX).

COOKING METHOD

- ADD PREMIX TO 500–600 ML WATER.
- STIR WELL, BOIL FOR 2 MINUTES.
- GARNISH WITH FRESH CORIANDER AND LEMON WEDGE.

2. MANCHOW SOUP

BROTH POWDER	12 GRM
CITRIC ACID	0.3 GRM
CORNFLOUR	6 GRM
DRIED CABBAGE	2 GRM
DRIED CAPSICUM	2 GRM
DRIED CARROT	5 GRM
DRIED GARLIC	2 GRM
DRIED GINGER	1 GRM
GREEN CHILLI FLAKES	0.5 GRM
LEEK	0.5 GRM
MSG	3 GRM (OPTIONAL)
NOODLES	5 GRM
ONION POWDER	2 GRM
PEPPER POWDER	1 GRM
ROASTED MAIDA	6 GRM
SOYA POWDER	4 GRM
SUGAR	1 GRM

PREMIX PREPARATION

- MIX ALL INGREDIENT AND STORE IN AIRTIGHT OR ZIPLOCK (58 GRM PREMIX).

COOKING METHOD

- ADD PREMIX TO 500–600 ML WATER.
- BOIL FOR 2 MINUTES.
- GARNISH WITH FRIED NOODLES AND SPRING ONION.

3. MEXICAN TOMATO CORN SOUP

BROTH POWDER	12 GRM
CABBAGE	2 GRM
CHILLY FLAKES	0.2 GRM
CHOPPED CELERY	1 GRM
CHOPPED GARLIC	2 GRM
CITRIC ACID	0.15 GRM
CORN FRESH KERNEL	3 GRM
CORNFLOUR	6 GRM
CRUSH WHITE PEPPERCORNS	1 GRM
MSG	1.5 GRM (OPTIONAL)
ONION POWDER	2GRM
ORANGE RED COLOUR	PINCH (OPTIONAL)
OREGANO	0.2 GRM
POWDER SUGAR	2 GRM
ROASTED MAIDA	6 GRM
SOYA POWDER	2 GRM
TOMATO POWDER	4 GRM
TURMERIC	0.5 GRM

PREMIX PREPARATION

- MIX ALL INGREDIENT AND STORE IN AIRTIGHT OR ZIPLOCK BAG (49 GRM PREMIX).

COOKING METHOD

- ADD PREMIX TO 500–600 ML WATER.
- BOIL FOR 2 MINUTES.
- GARNISH WITH CORN KERNELS AND OREGANO.

4. MINESTRONE SOUP

BASIL POWDER	1 GRM
BROTH POWDER	16 GRM
CARROT FLAKES	2 GRM
CHILLY FLAKES	1 GRM
CITRIC ACID	0.2 GRM
CORNFLOUR	6 GRM
DRIED CORN	2 GRM
DRIED MUSHROOM	1 GRM
GARLIC POWDER	2 G
GINGER DRIED	1 GRM
LEEK	1 GRM
MSG	1.5 GRM (OPTIONAL)
ONION POWDER	2 GRM
ORANGE RED COLOUR	PINCH
ORANGE RED COLOUR	PINCH
OREGANO	0.5 GRM
PASTA	10 TO 12
PEPPER POWDER	2 GRM
POWDER SUGAR	8 GRM
ROASTED MAIDA	6 GRM
TOMATO POWDER	10 GRM

PREMIX PREPARATION

- MIX ALL INGREDIENT AND STORE IN AIRTIGHT OR ZIPLOCK BAG (65 GRM PREMIX).

COOKING METHOD

- ADD PREMIX TO 500–600 ML WATER.
- BOIL FOR 2 MINUTES.
- GARNISH WITH BASIL AND COOKED PASTA.

5. GARLIC MUSHROOM SOUP

BROTH POWDER	12 GRM
CORN FLOUR	6 GRM
CRUSH WHITE PEPPERCORNS POWDER	1 GRM
DRIED CHOPPED CELERY	1 GRM
DRIED CHOPPED GARLIC	2 GRM
DRIED MUSHROOM	6 GRM
MILK POWDER	10 GRM
MSG	3 GRM (OPTIONAL)
ONION POWDER	5 GRM
POWDER SUGAR	2 GRM
ROASTED MAIDA	6 GRM

PREMIX PREPARATION

- MIX ALL INGREDIENT AND STORE IN AIRTIGHT OR ZIPLOCK BAG (≈58 G PREMIX).

COOKING METHOD

- ADD PREMIX TO 500–600 ML WATER.
- BOIL FOR 2 MINUTES.
- GARNISH WITH SAUTÉED MUSHROOMS.

6. GARLIC PALAK SOUP

BROTH POWDER	16 GRM
CITRIC ACID	0.15 GRM
CORNFLOUR	6 GRM
DRIED CHOPPED GARLIC	1 GRM
GARLIC POWDER	1 G
GINGER DRIED	1 GRM
MSG	1.5 GRM (OPTIONAL)
ONION POWDER	2 GRM
POWDER SUGAR	1 GRM
ROASTED MAIDA	6 GRM
SPINACH POWDER	10 GRM
WHITE PEPPER POWDER	2 GRM

PREMIX PREPARATION

- MIX ALL INGREDIENT AND STORE IN AIRTIGHT OR ZIPLOCK BAG (≈51 G PREMIX).

COOKING METHOD

- ADD PREMIX TO 500–600 ML WATER.
- BOIL FOR 2 MINUTES.
- GARNISH WITH FRESH SPINACH LEAVES.

7. CARROT SOUP

BROTH POWDER	12 GRM
CARROT FLAKES	3 GRM
CARROT POWDER	10 GRM
CITIRIC ACID	0.4 GRM
CORN FLOUR	6 GRM
DRIED CRUSH PEAS	3 GRM
GARLIC POWDER	1 GRM
MAGGIE	1
MAIDA	6 GRM
MILK POWDER	6 GRM
MSG	½ TSP (OPTIONAL)
ONION POWDER	2 GRM
ORANGE RED COLOUR	1/8 TSP
PEAS POWDER	12 GRM
PEPPER POWDER	1 GRM

PREMIX PREPARATION

- MIX ALL INGREDIENT AND STORE IN AIRTIGHT OR ZIPLOCK BAG (≈70 G PREMIX).

COOKING METHOD

- ADD PREMIX TO 600–700 ML WATER.
- BOIL FOR 2 MINUTES.
- GARNISH WITH CARROT SHREDS.

8. CLEAR VEG SOUP

BROTH POWDER	12 GRM
CITRIC ACID	0.1 GRM
DRIED CABBAGE	2 GRM
DRIED CAPSICUM	2 GRM
DRIED CARROT	5 GRM
DRIED CHOPPED GARLIC	2 GRM
DRIED GINGER	1 GRM
DRIED LEEK	0.5 GRM
DRIED MUSHROOM	3 GRM
GREEN CHILLI FLAKES	0.5 GRM
MSG	3 GRM (OPTIONAL)
ONION POWDER	2 GRM
PEPPER POWDER	1 GRM

PREMIX PREPARATION

- MIX ALL INGREDIENT AND STORE IN AIRTIGHT OR ZIPLOCK BAG (≈37 G PREMIX).

COOKING METHOD

- ADD PREMIX TO 500–600 ML WATER.
- BOIL FOR 2 MINUTES.
- GARNISH WITH SPRING ONION.

9. CREAMY VEGGIE SOUP

BROTH POWDER	12 GRM
CORN FLOUR	6 GRM
DRIED CABBAGE FLAKES	3 GRM
DRIED CARROT FLAKES	2 GRM
DRIED CORN	3 GRM
DRIED LEEK	3 GRM
GARLIC POWDER	2 GRM
GINGER POWDER	1 GRM
MAGGIE CUBE	1
MAIDA	6 GRM
MILK POWDER	25 GRM
MSG	3 GRM (OPTIONAL)
ONION POWDER	2 GRM
PEAS	2 GRM
PEPPER POWDER	1 GRM

PREMIX PREPARATION

- MIX ALL INGREDIENT AND STORE IN AIRTIGHT OR ZIPLOCK BAG (≈52 G PREMIX).

COOKING METHOD

- ADD PREMIX TO 500–600 ML WATER.
- BOIL FOR 2 MINUTES.
- GARNISH WITH CREAM OR MILK.

10. FRENCH PEAS SOUP

BROTH POWDER	6 GRM
CHOPPED DRIED GARLIC	1 GRM
CITIRIC ACID	0.1 GRM TO 0.3
CORNFLOUR	6 GRM
DRIED CRUSH PEAS	6 GRM
GARLIC POWDER	1 GRM
GREEN COLOUR	PINCH
MAGGIE	1
MAIDA	6 GRM
MILK POWDER	3 GRM
MSG	1.5 GRM (OPTIONAL)
ONION POWDER	2 GRM
PEAS POWDER	20 GRM
PEPPER POWDER	0.5 GRM

PREMIX PREPARATION

- MIX ALL INGREDIENT AND STORE IN AIRTIGHT OR ZIPLOCK BAG (≈60 G PREMIX).

COOKING METHOD

- ADD PREMIX TO 500–600 ML WATER.
- BOIL FOR 2 MINUTES.
- GARNISH WITH FRESH PEAS.

11. HOT AND SOUR SOUP

BROTH POWDER	12 GRM
CITRIC ACID	0.3 GRM
CORNFLOUR	6 GRM
DRIED CABBAGE	2 GRM
DRIED CAPSICUM	2 GRM
DRIED CARROT	5 GRM
DRIED GARLIC	2 GRM
DRIED GINGER	1 GRM
DRIED LEEK	0.5 GRM
GREEN CHILLI FLAKES	0.5 GRM
MSG	3 GRM (OPTIONAL)
NOODLES	5 GRM
ONION POWDER	2 GRM
PEPPER POWDER	1 GRM
RED CHILLI POWDER	1 GRM
ROASTED MAIDA	6 GRM
SOYA POWDER	6 GRM
SUGAR	2 GRM

PREMIX PREPARATION

- MIX ALL INGREDIENT AND STORE IN AIRTIGHT OR ZIPLOCK BAG (≈60 G PREMIX).

COOKING METHOD

- ADD PREMIX TO 500–600 ML WATER.
- BOIL FOR 2 MINUTES.
- GARNISH WITH VINEGAR AND SPRING ONION.

12. SWEET CORN SOUP

BROTH POWDER	12 GRM
CITRIC ACID	0.15 GRM
CORNFLOUR	6 GRM
CRUSH WHITE PEPPERCORNS POWDER	1 GRM
CRUSHED SWEED CORN DRIED	2 GRM
CUBE	1
DRIED CABBAGE	1 GRM
DRIED CARROT FLAKES	2 GRM
DRIED CELERY	0.5 GRM
DRIED CHOPPED GARLIC	2 GRM
MILK POWDER	10 GRM
MSG	3 GRM (OPTIONAL)
POWDER SUGAR	2 GRM
ROASTED MAIDA	6 GRM
SWEET CORN DRIES	3 GRM

PREMIX PREPARATION

- MIX ALL INGREDIENT AND STORE IN AIRTIGHT OR ZIPLOCK BAG
- (≈55 G PREMIX).

COOKING METHOD

- ADD PREMIX TO 500–600 ML WATER.
- BOIL FOR 2 MINUTES.
- GARNISH WITH CORN KERNELS.

13. THAI VEG SOUP

BROTH POWDER	12 GRM
CITRIC ACID	0.15 GRM
COCONUT MILK POWDER	10 GRM
CORN FLOUR	6 GRM
DRIED CABBAGE	2 GRM
DRIED CARROT	4GRM
DRIED CHOPPED CELERY	1 GRM
DRIED LEEKS	0.5 GRM
DRIED MUSHROOM	1GRM
GARLIC POWDER	2 GRM
GINGER POWDER	1 GRM
MSG	1.5 GRM (OPTIONAL)
ONION POWDER	1.5 GRM
POWDER SUGAR	2 GRM
ROASTED MAIDA	6 GRM
WHITE PEPPERCORN POWDER	1 GRM

PREMIX PREPARATION

- MIX ALL INGREDIENT AND STORE IN AIRTIGHT OR ZIPLOCK BAG (≈55 G PREMIX).

COOKING METHOD

- ADD PREMIX TO 500–600 ML WATER.
- BOIL FOR 2 MINUTES.
- GARNISH WITH COCONUT MILK AND CORIANDER.

14. TOMATO SOUP

BROTH POWDER	16 GRM
CITRIC ACID	0.3 GRM
CORN FLOUR	6 GRM
GARLIC POWDER	2 GRM
GINGER DRIED	1 GRM
MSG	3 GRM (OPTIONAL)
ONION POWDER	2 GRM
ORANGE RED COLOUR	PINCH
PEPPER POWDER	2 GRM
POWDER SUGAR	8 GRM
ROASTED MAIDA	6 GRM
TOMATO POWDER	10 GRM

PREMIX PREPARATION

- MIX ALL INGREDIENT AND STORE IN AIRTIGHT OR ZIPLOCK BAG (≈60 G PREMIX).

COOKING METHOD

- ADD PREMIX TO 500–600 ML WATER.
- BOIL FOR 2 MINUTES.
- GARNISH WITH CREAM OR CROUTONS.

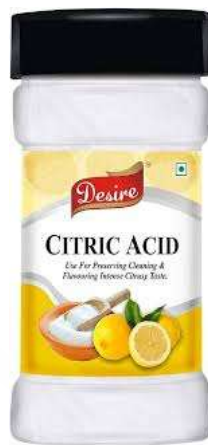


SOUP PREMIX QUICK REFERENCE CHART

SOUP NAME	PREMIX WEIGHT	WATER QUANTITY	COOKING TIME	SHELF LIFE
LEMON CORIANDER	45 GRM	500–600 ML	2 MIN	4 MONTHS
MANCHOW	58 GRM	500–600 ML	2 MIN	4 MONTHS
MEXICAN TOMATO CORN	49 GRM	500–600 ML	2 MIN	4 MONTHS
MINESTRONE	65 GRM	500–600 ML	2 MIN	4 MONTHS
MULLIGATAWNY	55 GRM	600–700 ML	2 MIN	4 MONTHS
GARLIC MUSHROOM	58 GRM	500–600 ML	2 MIN	4 MONTHS
GARLIC PALAK	51 GRM	500–600 ML	2 MIN	4 MONTHS
CARROT	70 GRM	600–700 ML	2 MIN	4 MONTHS
CLEAR VEG	37 GRM	500–600 ML	2 MIN	4 MONTHS
CREAMY VEGGIE	52 GRM	500–600 ML	2 MIN	4 MONTHS
FRENCH PEAS	60 GRM	500–600 ML	2 MIN	4 MONTHS
HOT & SOUR	60 GRM	500–600 ML	2 MIN	4 MONTHS
SWEET CORN	55 GRM	500–600 ML	2 MIN	4 MONTHS
THAI VEG	55 GRM	500–600 ML	2 MIN	4 MONTHS
TIBETAN	60 GRM	500–600 ML	2 MIN	4 MONTHS
TOMATO	60 GRM	500–600 ML	2 MIN	4 MONTHS



Epic
Bite



Epic
Bite



Epic
Bite



Planet Spices

Epic
Bite



Epic
Bite



Epic
Bite



