

餐饮产品目录画册

CATERING PRODUCTS





鸡骨浓汤Chicken bone bisque:

采用新鲜安全的鸡骨、整鸡为原料，经抽提、分离、浓缩等工艺加工而成。具有鲜香浓郁的纯鸡风味的天然安全产品，广泛用于餐饮、方便面、香精香料、冷冻食品、调味品、营养食品等行业。

Using fresh and health chicken bones and whole chicken as raw material, it is processed by extraction, separation and concentration. It has a strong flavor of pure chicken flavor natural products, widely used in restaurants, instant noodles, flavors, spices, frozen foods, condiments, nutritious food and other industries.



鱼骨浓汤Fish bone bisque

采用新鲜的安全的洞庭湖鲜鱼头为原料，经抽提、分离、浓缩等工艺加工而成的产品。具有浓郁的鱼鲜风味产品，广泛用于餐饮、方便面、香精香料、冷冻食品、调味品、营养食品等行业。

The fresh and health fish head of Dongting Lake was used as raw material, and the product was processed by extraction, separation and concentration. It has rich fish flavor products, widely used in restaurants, instant noodles, flavors, spices, frozen foods, condiments, nutritious food and other industries.



羊骨浓汤Mutton bone bisque:

采用新鲜安全的羊骨整架为原料，经抽提、分离、浓缩等工艺加工而成。具有鲜香浓郁的羊骨汤风味的天然安全产品，广泛用于方便面、香精香料、区域性特色风味餐饮食品及食品工业行业。

Using fresh and healthy sheep skeleton as raw material, it is processed by extraction, separation and concentration. The natural products with strong aroma and strong flavor of sheep bone soup are widely used in instant noodles, flavors and fragrances, regional specialty food and beverage industry and food industry.

牛骨浓汤Beef bone bisque

采用新鲜安全的全牛整骨架为原料，经抽提、分离、浓缩等工艺加工而成。具有鲜美、独特、浓郁的牛肉风味的天然产品，广泛应用于餐饮食品、方便面、香精香料、冷冻食品、调味品及食品工业行业。

Using fresh and healthy whole bovine skeleton as raw material, it is processed by extraction, separation and concentration. Natural products with delicious, unique and rich beef flavor are widely used in food, instant noodles, flavors, spices, frozen foods, condiments and food industry.



猪骨浓汤Pork bone bisque

采用新鲜安全的猪骨为原料，经抽提、分离、浓缩等工艺加工而成。具有鲜香风味的天然产品，口感浓郁、汤鲜味美，作为底汤，即可增加真实的肉鲜和肉感，起到传统底汤的作用，又由各种香气协同呈味效应，可应用于各种速食餐饮食品、方便面、调味品及食品工业行业。

Using fresh and healthy pork bone as raw material, it is processed by extraction, separation and concentration. Natural products with fragrant flavor have strong taste and delicious soup. As base soup, they can increase the real meat freshness and meat sense, play the role of traditional base soup, and have a synergistic flavor effect by various aroma. They can be used in various fast-food catering, instant noodles, condiments and food industry.



复合骨汤Compound bone bisque

采用新鲜安全猪骨、鸡肉、牛肉为原料，辅以水解蛋白、调味猪油、鸡油、牛油等调味料加工而成的膏状高浓缩猪骨汤，鲜香浓郁、香气持久、味道鲜美、营养健康，可应用于各种速食、拉面等餐饮及食品工业行业。

Using fresh and healthy pork, chicken and beef bones as raw materials, supplemented by hydrolyzed protein, seasoned lard, chicken oil, butter and other condiments, the paste-like highly concentrated pork bone soup has strong fragrance, lasting fragrance, delicious taste and healthy nutrition. It can be used in various fast food, noodles and other catering and food industries.



*图片仅供参考，以实物为准



老母鸡汤馄饨 Old hen soup wonton

原料RAW MATERIAL:

速冻馄饨 Quick frozen wonton	300g
水 Water	500ml
油菜 Cole	10g
香葱 chive	2g
香菜 Coriander	4g
老母鸡汤 Old hen soup	25g

制作方法:

- 1、油菜洗净准备漂烫淋干水分备用;
- 2、馄饨碗内添加老母鸡汤一勺约25克、香葱花2g、榨菜丝10g;
- 3、水入锅烧开将速冻馄饨下锅中，轻轻用手勺推水不能让馄饨沾锅;
- 4、馄饨下锅后控制火力并保持水面沸而不腾；中途点水3次，就这样煮到馄饨都飘起来，从馄饨下锅起约需8分钟；
- 5、把备好调料的大黄碗内冲开水500毫升，搅匀，盛入煮好的馄饨后加香菜4g、焯好油菜10g即可食用。

注意事项:

※计算出餐时间，现做现卖，趁热吃。

COOK METHOD:

- 1.Wash Cole and drying prepare for cook.
- 2.In wonton bowl, add about 25 g of old hen soup, 2 g of Chive and 10 g of shredded mustard.
- 3.Boil the water into the pot and put the quick-frozen wonton into the pot. Push the water gently with a spoon to prevent the wonton from sticking to the pot.
- 4.After wonton is put down into pot, control the fire and keep the water boiling with steam; little fresh water is added three times in the middle, the wonton is boiled until all floating, and it takes about 8 minutes from wonton start into pot.
- 5.Rinse 500 ml of boiled water in a bowl of rhubarb with seasoning, stir well, put in wonton, add 4 g coriander and 10 g braised Cole, and ready to serve.

ATTENTION MATTERS:

Calculate the cook time, sell it now and eat it while it's hot.



*图片仅供参考，以实物为准

土鸡汤面 Chicken soup noodles

原料RAW MATERIAL:

切面 noodles	240g
卤蛋半个 half halogen Egg	25g
水 Water	700ml
卤制鸡翅根一个 one Halogen chicken wing root	60g
油菜 Cole	10g
香葱 Chive	2g
香菜 Coriander	4g
土鸡汤 local hen soup	35g

制作方法:

- 1、油菜洗净准备漂烫淋干焯水备用；
- 2、鸡翅根和鸡蛋预先卤制好备用；
- 3、用电子秤，精准称量土鸡汤，以1:20稀释比例，用量杯准确盛取水的用量，混合稀释后熬制成底汤备用；
- 4、锅中水烧开，放入面条，待水再次烧开后两分三十秒后，捞入盛有适量土鸡汤汤底的碗中，再放入卤制的鸡翅根和半个卤鸡蛋，放入焯水油菜，撒上香菜、香葱即可。

注意事项:

※计算好出餐时间，现做现卖，趁热吃。

COOK METHOD:

- 1.Wash Cole and drying prepare for cook.
- 2.Pre- halogen chicken wing roots and eggs for use
- 3.Using electronic scales, accurately weigh the local chicken soup, dilution ratio of 1:20 with fresh water, accurately mount needed mixed dilution soup and boiled to make the soup reserve for use;
- 4.Boil the water in the pot and put in noodles. After the water is boiled again for 2 minutes and 30 seconds, take out and put in a bowl ready with a proper amount of local chicken soup. Then put the halved chicken wings and half of the halved eggs into the braised Cole and sprinkle with coriander and onion.

ATTENTION MATTERS:

Calculate the cook time, sell it now and eat it while it's hot.

*图片仅供参考，以实物为准



鸡丝骨汤面 Chicken soup noodles

原料RAW MATERIAL:

切面 noodles	165g
鸡胸肉 half halogen Egg	20g
油菜 Water	30g
胡萝卜 one Halogen chicken wing root	5g
香葱 Cole	2g
开水 Chive	600ml
心灵母鸡汤 Coriander	10g
心灵土鸡汤 local hen soup	20g

制作方法:

- 1、将鸡肉切丝煮熟备用，油菜、胡萝卜焯水备用;
- 2、切面煮熟备用;
- 3、用开水将定量的心灵母鸡汤、土鸡汤溶解开，小火煮开备用;
- 4、将煮熟的切面捞入汤中，摆好鸡肉和配菜。撒上葱花即可。

注意事项:

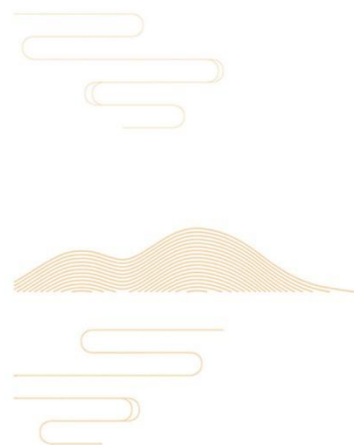
※计算出餐时间，现做现卖，趁热吃。

COOK METHOD:

- 1.Cut the chicken into shreds and cook them for later use, then boiled water bath the Cole and carrot for later use.
- 2.cook the noodles well for late use
- 3.Dissolve and dilution the Jawei hen and local chicken soups with boiling water and boil it over a small fire preparing for use
- 4.Put the cooked noodles into the soup and set the chicken sheds and Cole. Sprinkle Chive on it. It is ready for eat.

ATTENTION MATTERS:

Calculate the cook time, sell it now and eat it while it's hot.



*图片仅供参考，以实物为准



豚骨拉面 Pork bone Ramen

原料RAW MATERIAL:

半干面 (拉面) Half dried Ramen	135g
油菜心 (一棵) Cole	30g
卤肉 Halogen meat	60g
卤蛋(半只) halogen egg half	25g
调味猪油 seasoning pork oil	10g
开水 boiled water	450ml
豚骨拉面汤 Pork bone Ramen soup	15g
干味粉 seasoning Powder	3g
盐 salt	1.5g

制作方法:

- 1、适量的开水在锅内煮开;
- 2、准备一个碗，将15克豚骨拉面汤挤入，用450克开水调均;
- 3、将半干面投入沸水中煮2分钟，再将油菜心投入再煮1-2分钟后全部捞出倒入准备好的汤碗中，和油菜在上，码如半个卤蛋，两片卤肉;
- 4、配置水果盘，水果50克，蔬菜色拉50克，小咸菜30克。

注意事项:

※计算出餐时间，现做现卖，趁热吃。

COOK METHOD:

1. A moderate amount of boiling water is boiled in the pot.
2. Prepare a bowl. Squeeze 15 grams of Jawei Pork bone Ramen soup into it and dilution it with 450 grams of boiling water.
3. Boil the semi-dry noodles in boiling water for 2 minutes, then put the Cole heart in the boiling water for another 1-2 minutes, and then remove all of them into the prepared soup bowl and put the cole halogen egg and two slices of halogen meat on it.
4. Configuration fruit plate, fruit 50g, vegetable salad 50g, pickles 30g.

ATTENTION MATTERS:

Calculate the cook time, sell it now and eat it while it's hot.

*图片仅供参考，以实物为准



招牌牛肉面 Jiawei beef noodles

原料RAW MATERIAL:

半干面 half dried noodles	220g
菜蔬 Vegetable	20g
青蒜苗 Garlic Sprout	2g
榨菜 Mustard tuber	5g
水 water	300ml
红烧牛肉65克肉, 180克汁 Red braised beef meat 65g, 180 g juice	30g
美好牛肉汤 Delicious beef soup	30g

制作方法:

1. 津市牛肉汤加20倍水煮开预制煮面汤
2. 将半干面、菜蔬沸水中煮2—3分钟后捞出;
3. 将碗底放入榨菜, 将煮好的面条、菜蔬放入碗中, 将煮面汤350克倒入碗中;
4. 配上红烧牛肉及汁, 撒上青蒜苗即可食用。

注意事项:

※计算好出餐时间, 现做现卖, 趁热吃。

COOK METHOD:

1. Dilution Jinshi beef soup with 20 times water and boiled prefabricated noodle soup
2. Boil half-dry noodles and vegetables in boiling water for 2-3 minutes and take out of them from pot.
3. Put the mustard, cooked noodles and vegetables into the bowl, and 350 grams of boiled prefabricated noodle soup into the bowl.
4. Serve with stewed beef and juice, sprinkle with garlic sprout. Ok it is ready for eating.

ATTENTION MATTERS:

Calculate the cook time, sell it now and eat it while it's hot.

*图片仅供参考，以实物为准



骨汤羊肉米粉 Bone soup mutton rice noodles

原料RAW MATERIAL:

米粉 Rice noodles	200g
老坛酸菜 Sauerkraut	50g
卤制羊肉 Halogen Mutton	60g
水 Water	600ml
食盐 salt	2g
浓缩羊骨汤 condensed mutton bone soup	25g

制作方法:

- 1、原料米粉冷水未过浸泡8小时（实际操作可以提前一天晚上浸泡，第二天用）；
- 2、泡酸菜切成10mm见方的段单独容器存放，并配备合适的料勺；
- 3、煮锅放入开水600毫升，投入泡好的混合米粉200克，开大火，煮沸1分钟，按量投入酸菜、食盐、浓缩羊骨汤，继续煮一分钟，出锅，放入卤制好的羊肉片。

注意事项:

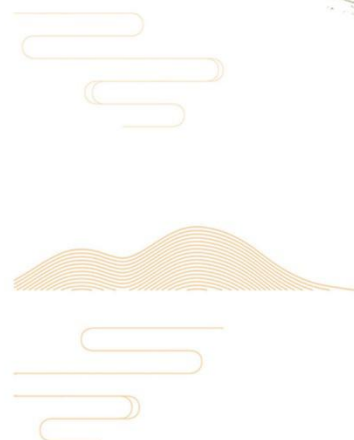
※计算好出餐时间，现做现卖，趁热吃。

COOK METHOD:

- 1.The raw rice noodles was immersed in cold water for over 8 hours.(can immersed first night for next day to use)
- 2.Cut Sauerkraut into 10 mm square sections and store them in separate containers with suitable spoons
- 3.Put 600 ml boiling water into the pot. Put 200 grams of immersed rice noodles into the pot. Strong fire to boil for 1 minute. Put sauerkraut, salt and condensed sheep bone soup into the pot according to the amount. Continue to boil for one minute. Put out the pot and put on the mutton slices.

ATTENTION MATTERS:

Calculate the cook time, sell it now and eat it while it's hot.





*图片仅供参考，以实物为准

高汤米线 Bisque rice noodles

原料RAW MATERIAL:

泡发好的米线 Immersed rice noodles	200g
菜蔬、丸子 Vegetables, meatballs	200g
水 water	500ml
陈醋 Mature vinegar	3g
麻油 Sesame oil	1g
辣椒油 chili oil	5g
调味鸡油 Jiawei chicken oil	10g
米线高汤 Rice noodles Soup	25g
米线调味粉 Rice noodle seasoning powder	4g

制作方法:

- 1、蔬菜洗净备用;
- 2、水入锅烧开后入米线调味粉、米线高汤混合均匀;
- 3、将米线、菜蔬、杂丸下入锅中煮3—5分钟后出锅;
- 4、加调味鸡油淋在汤面上;
- 5、根据个人喜好配上适量陈醋、麻油、辣椒油等即可食用。

注意事项:

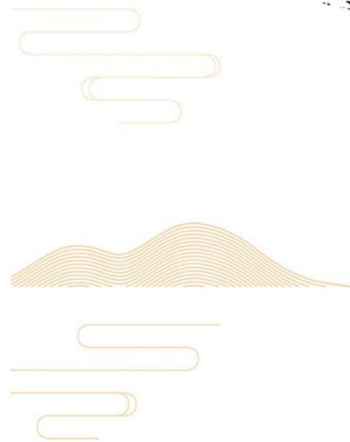
- ※1、计算好出餐时间，现做现卖，趁热吃。
2、煮制菜蔬杂丸时需根据菜品熟制时间依次下锅。

COOK METHOD:

- 1.Wash vegetables prepare for use
- 2.Boil water in a pot and mix rice noodle seasoning powder and rice noodle soup evenly.
- 3.Boil rice noodles, vegetables and meatball in a pot for 3-5 minutes before leaving the pot.
- 4.Sprinkle seasoned chicken oil on the soup
- 5.According to personal preferences, it can be eaten with appropriate amount of vinegar, sesame oil, chili oil, etc.

ATTENTION MATTERS:

- 1.Calculate the cook time, sell it now and eat it while it's hot.
- 2.When cooking vegetable and meatballs, should be down to pot in turn according to the cooked time of the dishes.





*图片仅供参考，以实物为准

牛油鸳鸯火锅 Butter double tastes Hotpot

原料RAW MATERIAL:

母鸡汤 The hen soup	60	克 Gram
牛油火锅底料 Butter Hotpot base soup	300	克Gram
鲜香菇 fresh mushroom	10	克 Gram
红枣 Red dates	2	颗 piece
葱段 Chopped chives	2	段 piece
姜 ginger	10	克gram
蒜 Garlic	3	粒Granular
桂圆 Longan	2	颗 Granular
鸡油 Chicken oil	15	克 Gram
水 water	1000	毫升Milliliter
大红袍花椒 Sichuan Pepper	20	克 gram
二荆条段 Erjing Section	20	克 gram
水 water	1000	毫升Milliliter

制作方法:

鸳鸯火锅（老鸡汤、牛油火锅底料）

一、母鸡汤

- 1、把葱、姜、蒜清洗干净，葱切成7厘米的段，姜切成厚度为0.2厘米的片。
- 2、把34厘米鸳鸯火锅容器放在操作台上，然后放入各种物料，物料放入必须按照配方要求操作。
- 3、将葱、姜、蒜放入后，依次放入香菇、红枣、桂圆、鸡油。
- 4、将母鸡汤用电子称按配方要求称量准确后放入。

二、牛油火锅汤底

- 1、母鸡汤汤底配好后，然后操作牛油火锅底料。
- 2、放入1000毫升饮用水，将300克牛油火锅底料放入，再加入整粒的大红袍花椒，二荆条段。
- 3、开始加热。

COOK METHOD:

double taste hotpot (hen soup and mutter base soup)

HEN SOUP

- 1.Wash spring, ginger and garlic, cut chives into 7 cm segments, and ginger into 0.2 cm slices
- 2.Place the 34 centimeter Mandarin Duck hot pot container on the operating table and then put various materials into it. The materials must be put into the container according to the prescription requirements.
- 3.Put Chives, ginger and garlic in, then add Lentinus edodes, jujube, longan and chicken oil one by one.
- 4.The hen soup is weighed accurately by electronic weighing according to the formula requirements and then put in.

BUTTER HOTPOT BASE SOUP

- 1.After the hen soup pot is matched, the butter hotpot bottom is operated.
- 2.Put 1000 ml of drinking water, 300 grams of butter hotpot base soup into it, then add the whole grain of Sichuan pepper, Erjingtiao section.
- 3.Start to heat.



*图片仅供参考，以实物为准

清油鸳鸯火锅 Oil-clear double taste Hotpot

原料RAW MATERIAL:

骨汤 bone soup	50	克 Gram
牛油火锅底料 butter hotpot base soup	300	克Gram
鲜香菇 Fresh Mushroom	10	克 Gram
红枣 Red dates	5	颗 granular
葱段 Chopped chives	3	段 section
鸡油 chicken oil	30	克 gram
水 water	1000	毫升 milliliter
大红袍花椒 Dahongpao Sichuan pepper	20	克 gram
二荆条段 Erjingtiao section	20	克 gram
水 water	1000	毫升 milliliter

制作方法:

鸳鸯火锅（母鸡汤、清油火锅底料）

一、母鸡汤

1. 把葱清洗干净，葱切成7厘米的段。
2. 把34厘米鸳鸯火锅容器放在操作台上，然后放入各种物料，物料放入必须按照配方要求操作。
3. 将葱段放入后，依次放入香菇、红枣、鸡油。
4. 将骨汤用电子秤按配方要求称量准确后放入，搅拌均匀。

二、牛油火锅汤底

1. 猪骨汤锅底配好后，然后操作清油火锅底料。
2. 放入1000毫升饮用水，将300克牛油火锅底料放入，再加入整粒的大红袍花椒，二荆条段。
3. 开始加热。

COOK METHOD:

ouble taste hotpot (hen soup and oil clear hotpot.)

HEN SOUP

1. Wash spring, ginger and garlic, cut green spring into 7 cm segments, and ginger into 0.2 cm slices
2. Place the 34 centimeter Mandarin Duck hot pot container on the operating table and then put various materials into it. The materials must be put into the container according to the prescription requirements.
3. Put spring, ginger and garlic in, then add Lentinus edodes, jujube, longan and chicken oil one by one.
4. The hen soup is weighed accurately by electronic weighing according to the formula requirements and then put in.

BUTTER HOTPOT BASE SOUP

1. After the pork bone base soup have been prepared, the base soup of oil-clear hotpot soup is then operated.
2. Put 1000 ml of drinking water, 300 grams of butter hotpot base soup into it, then add the whole grain of Dahongpao Sichuan pepper, Erjingtiao section.
3. Start to heat

*图片仅供参考，以实物为准



骨汤冒菜 Bone soup and vegetable

原料RAW MATERIAL:

菜蔬、丸子 Vegetable and meat ball	350g
芝麻 sesame	2g
香菜 Coriander	2g
水 Water	500ml
辣椒油 chilli oil	1g
花椒油 Zanthoxylum oil	1g
麻辣烫料 Spicy hot sauce	28g
高汤3# Jiawei bisque soup 3	10g

制作方法:

- 1、将水烧开后加入麻辣烫料、高汤3# 混合均匀;
- 2、加入清洗干净的菜品和丸子煮制3分钟，煮熟后出锅倒入碗中;
- 3、根据个人喜好配上适量辣椒油、花椒油、芝麻、香菜即可。

注意事项:

※计算出餐时间，现做现卖，趁热吃。

COOK METHOD:

- 1.After boiling water, scale add in hot and spicy Sauce and Jiawei bisque soup 3 # and mix evenly.
- 2.Add cleaned vegetable and balls and cook for 3 minutes. Then takeout and pour into bowl.
- 3.According to personal preferences, it can be matched with appropriate amount of pepper oil, Zanthoxylum oil, sesame and coriander.

ATTENTION MATTERS:

Calculate the cook time, sell it now and eat it while it's hot.



*图片仅供参考，以实物为准

肥肠面

小面 Noodles	200g
菜蔬 Vegetable	10g
香菜 coriander	1g
熟花生 Cooked peanuts	2g
葱 Chopped Chives	1g
母鸡汤 hen soup	10g
姜 Ginger	1g
蒜 Garlic	1g
熟芝麻 cooked sesame	1g
芽菜 bean sprouts	2g
水 water	350ml
重庆小面秘制调味酱 Chongqing Noodles Secret Seasoning Sauce	50g
秘制肥肠汁 Secret recipe pig colon bisque	30g
重庆小面秘制粉包 Chongqing noodles secret sauce powder	4g

注意事项: ※计算好出餐时间，现做现卖，趁热吃。
attention matters: Calculate the cook time, sell it now and eat it while it's hot.

制作方法:

- 1、母鸡汤加35倍水煮开预制煮面汤；
- 2、将小面、菜蔬沸水中煮2—3分钟后捞出；
- 3、将碗底放入重庆小面秘制调味料、秘制粉包，将煮好的面条、菜蔬放入碗中，将煮面汤350克倒入碗中；
- 4、根据个人喜好配上适量芝麻、香菜、葱花、花生碎、姜蒜汁(20克)等即可食用。附件：肥肠制作。原料：肥肠10公斤、菜籽油1440克、郫县豆瓣酱390克、醪糟34克、冰糖114克、泡椒140克、生抽100克、酱香王80克、土鸡粉22克、葱40克、姜20克、水3300克、子弹头辣椒30克、花椒14克

原料处理:

- 1、肥肠用水冲洗干净，余水后剪开去掉里面的油脂(不要去净)，切成4厘米大小。
- 2、郫县豆瓣酱搅碎。
- 3、葱、姜切沫。
- 4、子弹头辣椒切段。

产品制作:

- 1、菜籽油入锅加热升温到月235℃停火。
- 2、温度降到175℃后下入郫县豆瓣酱小火炒8分钟后下入醪糟、冰糖、香辛料炒制18分钟后过滤出一半的油备用。
- 3、加入水小火熬制10分钟考大火烧开，滤出香辛料等将油汤倒入高压锅中。
- 4、滤除的油入锅烧热下葱姜沫炒香下肥肠、泡椒、生抽炒制3分钟左右倒入高压锅中即可。
- 5、色拉油入锅加热放入辣椒、花椒炒香后倒入高压锅中即可。
- 6、高压锅上气15分钟出锅加土鸡粉搅拌均匀即可。
- 7、将汤汁过滤到锅中，将肥肠挑入锅中，其余渣滓扔掉即可。

COOK METHOD:

1. Boil hen soup with 35 times water to prefabricate noodle soup;
2. Boil noodles and vegetables in boiling water for 2 - 3 minutes and take out of them;
3. Put Chongqing small noodles secret seasoning, secret powder bag, cooked noodles, vegetables into the bottom of bowl and 350 grams of boiled noodles soup into the bowl;
4. According to personal preferences, it can be eaten with appropriate amount of sesame, coriander, onion, ground peanuts, ginger and garlic juice (20g).

Annex: pig large intestine prefabricating; Raw materials: 10 kg pig large intestine, 1440 g rapeseed oil, 390 g Pixian bean saucer, 34 g mashed grains, 114 g ice sugar, 140 g pickled pepper, 100 g raw soy sauce, 80 g Maotai Xiangwang, 22 g local chicken powder, 40 g scallion, 20 g ginger, 3300 g water, 30 g bullet pepper, 14 g Chinese pepper.

Material treatment:

1. Clean the Pig large intestine with water and cut it into 4 centimeters section;
2. Pixian Bean saucer Paste Mixed.
3. Chopped Chive and ginger;
4. Cut the Bullet Pepper Section

PRODUCTION :

1. The rapeseed oil is heated in a pot until 235 C then ceases fire.
2. When the temperature drops to 175 C, stir-fry the Pixian bean saucer paste in over middle heat for 8 minutes, then stir-fry the grains, put in sugar and spices for 18 minutes, and then filter out half of the oil for reserve.
3. Add water and simmer for 10 minutes. Bring to a boil, filter out spices, etc. and pour the oil soup into the pressure cooker.
4. The filtered oil is heated in a pot, stir-fried with onion and ginger foam, sausage, pickled pepper, raw sauce and stir-fry for about 3 minutes, then pour into a pressure cooker.
5. Heat the salad oil in a pot, add chilli and pepper, stir-fry them and pour them into a pressure cooker.
6. After cooker with Pressure air 15 minutes out of the pot with earthen chicken powder and stir evenly.
7. Fill the soup into the pot, pick the intestine into the pot, and throw away the rest of the dregs.



*图片仅供参考，以实物为准

牛腩面 Chicken soup noodles

原料RAW MATERIAL:

小面 Noodles	200g
菜蔬 Vegetable	10g
香菜 Coriander	1g
熟花生 cooked Peanut	2g
葱 Chive	1g
姜 Ginger	1g
蒜 Garlic	1g
熟芝麻 cooked sesame	1g
原味鸡汤 Original hen soup	18g
芽菜 Bean sprout	2g
水 Water	350ml
重庆小面秘制调味酱 Chongqing noodles secret seasoning saucer	50g
秘制牛腩肉酱 Secret beef brisket saucer	30g
重庆小面秘制粉包 Chongqing noodle seasoning powder	4g

制作方法:

1、原味鸡汤加20倍水煮开预制煮面汤；2、将小面、菜蔬沸水中煮2—3分钟后捞出；3、将碗底放入重庆小面秘制调味料、秘制粉包，将煮好的面条、菜蔬放入碗中，将煮面汤350克倒入碗中；4、根据个人喜好配上适量芝麻、香菜、葱花、花生碎、姜蒜汁（20克）等即可食用。

附件：牛腩的制作

原料：牛腩10公斤、菜籽油2600、郫县豆瓣酱670克、醪糟150克、冰糖54克、生抽120克、酱香王100克、葱500克、姜300克、水2500克、色拉油540、子弹头辣椒54克、花椒20克

原料处理:

1、牛腩切3-4厘米块状余水（余水后剩7.34公斤）；2、郫县豆瓣酱搅碎；3、姜切片、葱切断；4、子弹头切段；5、酱香王用纱布包好。

产品制作:

1、菜籽油入锅加热下入葱段姜片炸成金黄色捞出不要，升到约235℃停火。2、温度降到175℃下入郫县豆瓣酱小火慢炒10分钟再下入醪糟、冰糖、香辛料炒至18分钟改大火下入余好的牛腩煸炒加生抽、水烧开后倒入高压锅中。3、色拉油入锅烧热加入辣椒、花椒炒出香味后倒入高压锅中。4、高压锅上气20分钟出锅。5、将汤汁过滤到锅中，将牛腩挑入锅中，其余渣滓扔掉即可。

COOK METHOD:

1.Boil the original chicken soup with 20 times water to boil the prefabricated noodle soup.
2.Boil noodles and vegetables in boiling water for 2-3 minutes and take out of them.
3.Put the bottom of the bowl with the Chongqing noodles secret seasoning, powder, cooked noodles, vegetables into the bowl, 350 grams of boiled noodles soup into the bowl;

4.According to personal preferences, it can be eaten with appropriate amount of sesame, coriander, onion, ground peanuts, ginger and garlic juice (20g), etc. Than can be served.

Annex: The prefabrication of beef brisket

Raw materials: 10kg beef brisket, 2600 rapeseed oil, 670g Pixian bean paste, 150g mashed grains, 54G ice sugar, 120g raw pumping, 100g Maoxiangwang, 500g scallion, 300g ginger, 2500g water, 540 salad oil, 54G bullet pepper, 20g pepper.

RAW MATERIAL TREATMENT:

1.Cut the beef brisket into 3-4 cm lumpy drop water (7.34 kg left after drop water);2.Mixing Pixian Bean saucer Paste;3.Cut the ginger to slices and chopped the chive;4.Cut the bullet pepper to sections.;5.Pack the saucer king with gauze bag.

COOK PRODUCTION:

1.Heat the rapeseed oil in the pot and fry the ginger slices into golden yellow. Don't take them out. Cease fire at about 235 Celsius degrees. 2.When the temperature drops to 175 C, stir-fry the bean paste in low heat for 10 minutes, then stir-fry the grains, sugar and spices for 18 minutes, then stir-fry the beef in high heat, add raw pumps, and boil water, then pour into the high-pressure pot. When the temperature drops to 175 C, stir-fry the bean paste in low heat for 10 minutes, stir-fry the grains, sugar and spices for 18 minutes, stir-fry the beef;3.Heat salad oil in a pot, add chili and pepper, stir-fry the fragrance and pour it into a pressure cooker.

4.Pressure cooker is heated for 20 minutes and discharged.

5.Fill the soup into the pot, pick the beef brisket into the pot, and throw away the rest of the dregs.

注意事项：※计算出用餐时间，现做现卖，趁热吃。

ATTENTION MATTERS: Calculate the cook time, sell it now and eat it while it's hot.



*图片仅供参考，以实物为准

排骨面 Pork Ribs noodles

原料RAW MATERIAL:

小面 Noodles	200g
菜蔬 Vegetable	10g
香菜 Coriander	1g
熟花生 cooked peanut	2g
葱 chive	1g
姜 Ginger	1g
蒜 Garlic	1g
原味鸡汤 Original chicken soup	18g
熟芝麻 cooked sesame	1g
芽菜 bean Sprout	2g
水 Water	200ml
重庆小面秘制调味酱 Chongqing noodles secret seasoning saucer	40g
秘制排骨40克, 汁20克 Secret prefabricated ribs 40g juice 20 G	40g
重庆小面秘制粉包 Chongqing noodles secret seasoning powder bag.	4g

注意事项: ※计算出餐时间, 现做现卖, 趁热吃。

ATTENTION MATTERS: Calculate the cook time, sell it now and eat it while it's hot.

制作方法:

1、原味鸡汤加20倍水煮开预制煮面汤;2、将小面、菜蔬沸水中煮2—3分钟后捞出;
3、将碗底放入重庆小面秘制调味料、秘制粉包, 将煮好的面条、菜蔬放入碗中, 将煮面汤350克倒入碗中; 4、根据个人喜好配上适量芝麻、香菜、葱花、花生碎、姜蒜汁(20克)等即可食用。附件:
排骨的制作: 原料: 排骨10公斤、菜籽油2600、郫县豆瓣酱670克、醪糟150克、冰糖54克、生抽120克、酱香王100克、汤好美140克、葱500克、姜300克、水2500克、色拉油540、子弹头辣椒30克、花椒10克。

原料处理:

1、排骨切3厘米左右大小块状余水(余水后剩8公斤); 2、郫县豆瓣酱搅碎; 3、葱、姜、切大块; 4、子弹头辣椒切段。

产品制作:

1、菜籽油入锅加热下入葱段姜片炸成金黄色捞出不要, 升到约235°C停火。2、温度降到175°C下入郫县豆瓣酱小火慢炒月10分钟再下入醪糟、冰糖、香辛料炒至18分钟改大火下入余好的排骨煸炒加生抽、水烧开后倒入高压锅中。3、色拉油入锅烧热加入辣椒、花椒炒出香味后倒入高压锅中。4、高压锅上气10分钟出锅后加汤好美搅拌均匀即可。5、将汤汁过滤到锅中, 将排骨挑入锅中, 其余渣滓扔掉即可。

COOK METHOD:

1.Boil the original chicken soup with 20 times water to prefabricate noodle soup;2.Boil noodles and vegetables in boiling water for 2-3 minutes and remove them;3.Put the bottom of the bowl with the Chongqing noodles secret seasoning saucer, secret powder bag, cooked noodles, vegetables into the bowl, 350 grams of boiled noodles soup into the bowl;4.According to personal preferences, it can be eaten with appropriate amount of sesame, coriander, onion, ground peanuts, ginger and garlic juice (20g).

Annex: Production of Pork ribs;Raw materials: 10 kg spare ribs, 2600 g rapeseed oil, 670 g Pixian bean paste, 150 g mashed grains, 54 g ice sugar, 120 g raw pumping, 100 g Maoliangwang, 140 g soup, 500 g scallion, 300 g ginger, 2500 g water, 540 salad oil, 30 g bullet pepper, 10 g pepper.

RAW MATERIAL TREATMENT:

1.Cut Pork ribs about 3 centimeters in size and in lumpy (8 kilograms left after boiling);2.Mixing Pixian Bean saucer Paste;3.Cut the Ginger to slices chopped the chive;4.Cut the bullet pepper to section.

COOK METHOD:

1.Heat rapeseed oil in a pot, deep-fry ginger slices into scallions, and remove them. Cease fire at about 235 C.
2.Cook the Pixian bean saucer paste at 175 C for 10 minutes, then stir-fry the grains, sugar and spices for 18 minutes, then stir-fry the pork ribs under the high fire, add the raw sauce, boil the water and pour it into the high-pressure pot.
3.Heat salad oil in a pot, add chili and pepper, stir-fry the fragrance and pour it into a pressure cooker.
4.Pressure cooker steamed 10 minutes then take out of the pot, add soup and stir well.
5.The soup is filtered into the pot, the ribs are picked into the pot, and the rest of the dregs are thrown away.

*图片仅供参考，以实物为准



豌杂面

Noodles with peas and meat sauce

原料RAW MATERIAL:

小面 Noodles	200g
菜蔬 Vegetable	10g
香菜 Coriander	1g
熟花生 cooked peanut	2g
葱 chive	1g
姜 Ginger	1g
蒜 garlic	1g
熟芝麻 cooked sesame	1g
芽菜 bean sprout	2g
水 Water	200ml
重庆小面秘制调味酱 Chongqing noodles secret seasoning saucer	70g
秘制豌豆 secret treated beans	30g
重庆小面秘制粉包 Chongqing noodles secret powder bag	4g

注意事项: ※计算出餐时间, 现做现卖, 趁热吃。
ATTENTION MATTERS: Calculate the cook time, sell it now and eat it while it's hot.

制作方法:

- 1、原味鸡汤加20倍水煮开预制煮面汤
- 2、将小面、菜蔬沸水中煮2—3分钟后捞出;
- 3、将碗底放入重庆小面秘制调味料、秘制粉包, 将煮好的面条、菜蔬放入碗中, 将煮面汤350克倒入碗中;
- 4、根据个人喜好配上适量芝麻、香菜、葱花、花生碎、姜蒜汁(20克)等即可食用。

原料处理: 附件—豌豆的制作

原料: 黄豌豆2000克、水5000克、葱段120克、姜片60克、盐18克。

产品制作:

- 1、将黄豌豆用清水浸泡5小时左右沥水。(浸泡水量是豌豆的2.5倍左右)
- 2、将沥完水的豌豆放入高压锅中放入上述原料上汽压3分钟。
- 3、豌豆压好后将压出的豌豆皮撇出即可。

COOK METHOD:

1. Boil the original chicken soup with 20 times water to prefabricate noodle soup.
2. Boil noodles and vegetables in boiling water for 2-3 minutes and remove them.
3. Put the bottom of the bowl into the Chongqing small noodles secret seasoning, secret powder bag, cooked noodles, vegetables into the bowl, 350 grams of boiled noodles soup into the bowl;
4. According to personal preferences, it can be eaten with appropriate amount of sesame, coriander, onion, ground peanuts, ginger and garlic juice (20g).

RAW MATERIAL TREATMENT: annex —The Peas treatment:

Material : 2000 g yellow peas, 5000 g water, 120 g onion, 60 g ginger slices and 18 g salt

TREATMENT:

1. Soak yellow peas in clear water for about 5 hours before draining. (Soaking water is about 2.5 times that of peas)
2. Put the leached peas in a pressure cooker and put the above ingredients in the same cooker pressure steamed for 3 minutes;
3. After pressing the peas, move out the pressed pea skin.

*图片仅供参考，以实物为准



杂酱面 Miscellaneous sauce noodles

原料RAW MATERIAL:

小面 Noodles	200g
菜蔬 Vegetable	10g
香菜 Coriander	1g
熟花生 Cooked peanut	2g
葱 Chive	1g
姜 Ginger	1g
蒜 garlic	1g
熟芝麻 Cooked Sesame	1g
芽菜 Bean Sprout	2g
水 Water	200ml
重庆小面秘制调味酱 Chongqing noodles secret seasoning saucer	40g
秘制炸酱 Secret produced fried saucer	40g
重庆小面秘制粉包 Chongqing noodles secret powder bag	4g

制作方法:

1、原味鸡汤加20倍水烧开预制煮面汤；2、将小面、菜蔬沸水中煮2—3分钟后捞出；
3、将碗底放入重庆小面秘制调味料、秘制粉包，将煮好的面条、菜蔬放入碗中，将煮面汤350克倒入碗中；4、根据个人喜好配上适量芝麻、香菜、葱花、花生碎、姜蒜汁(20克)等即可食用。

附件：炸酱制作

原料：五花肉馅10公斤、泡椒段240克、葱米130克，灯笼泡椒290克、小米辣泡椒130克（灯笼椒和小米辣混在一起打碎）、菜籽油1640克、甜面酱290克、料酒140克、老抽220克、十三香30克。

产品制作:

1、菜籽油烧开（约235℃）后降温到200℃下入泡椒、葱炒香后加入肉馅（这时要求大勺离火用手勺将肉馅慢慢炒散），上火炒制15分钟；2、加入料酒、甜面酱、老抽慢炒2分钟；3、加入十三香再炒25分钟。

COOK METHOD:

1.Boil the original chicken soup with 20 times water to prefabricate noodle soup; 2.Boil noodles and vegetables in boiling water for 2-3 minutes and take out of them; 3.Put the bottom of the bowl into the Chongqing small noodles secret seasoning, secret powder bag, cooked noodles, vegetables into the bowl, 350 grams of boiled noodles soup into the bowl; 4.According to personal preferences, it can be eaten with appropriate amount of sesame, coriander, onion, ground peanuts, ginger and garlic juice (20g).

Appendix: Making Fried Sauce

Ingredients: 10 kg of minced pork, 240 g of pickled pepper, 130g of scallion, 290 g of Lantern pepper, 130 g of millet pepper (mingled with millet pepper), 1640 g of rapeseed oil, 290 g of sweet paste, 140 g of cooking wine, 220 g of old pumping, and 30 g of thirteen fragrances.

MAKING METHOD:

1.The rapeseed oil is boiled (about 235 ~C) and then cooled to 200 ~C. Poached pepper and fried onion are added to the meat filling (at this time, the meat filling is required to be separated by a large spoon and slowly stir-fried with a hand spoon) and stir-fried for 15 minutes

2.Add cooking wine, sweet sauce and sauce oil, stir-fry slowly for 2 minutes.

3.Add thirteen fragrances and stir-fry for 25 minutes

注意事项：※计算出餐时间，现做现卖，趁热吃。

ATTENTION MATTERS: Calculate the cook time, sell it now and eat it while it's hot.



*图片仅供参考，以实物为准

清汤小面 Clear soup noodles

原料RAW MATERIAL:

小面 Noodles	200g
菜蔬 vegetable	10g
香菜 Coriander	1g
熟花生 cooked Peanut	2g
葱 Chive	1g
姜 Ginger	1g
蒜 Garlic	1g
熟芝麻 Cooked Sesame	1g
芽菜 Bean Sprout	2g
水 Water	200ml
重庆小面秘制调味酱 Chongqing Noodles secret seasoning saucer	70g
重庆小面秘制粉包 Chongqing noodles secret seasoning powder bag	4g

制作方法:

- 1、原味鸡汤加20倍水煮开预制煮面汤;
- 2、将小面、菜蔬沸水中煮2—3分钟后捞出;
- 3、将碗底放入重庆小面秘制调味料、秘制粉包，将煮好的面条、菜蔬放入碗中，将煮面汤350克倒入碗中;
- 4、根据个人喜好配上适量芝麻、香菜、葱花、花生碎、姜蒜汁(20克)等即可食用。

注意事项: ※计算好出餐时间，现做现卖，趁热吃。

COOK METHOD:

Cook method:

1. Boil the original chicken soup with 20 times water to prefabricate noodle soup;
2. Boil noodles and vegetables in boiling water for 2-3 minutes and remove them.
3. Put the bottom of the bowl with the Chongqing noodles secret seasoning saucer, secret powder bag, cooked noodles, vegetables into the bowl, 350 grams of boiled noodles soup into the bowl;
4. According to personal preferences, it can be eaten with appropriate amount of sesame, coriander, onion, ground peanuts, ginger and garlic juice (20g).

ATTENTION MATTERS:

Calculate the cook time, sell it now and eat it while it's hot.

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