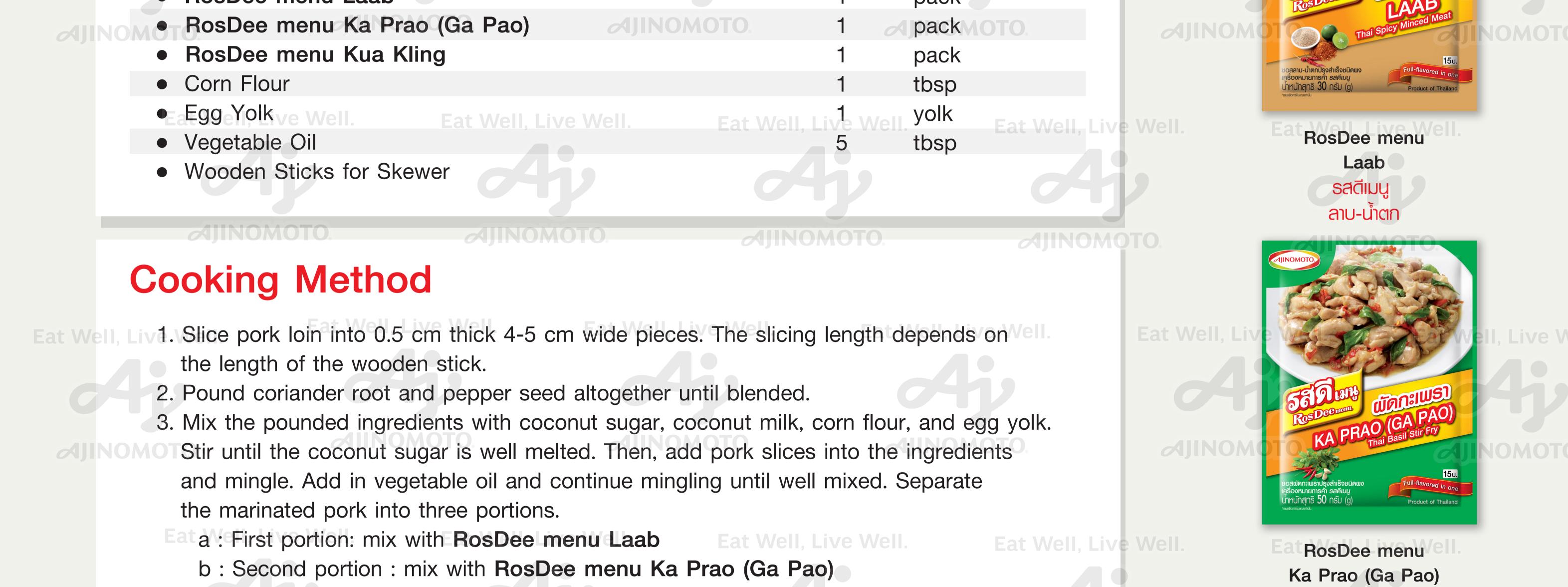


# Sam Sa Hai Roasted Pork (Roasted Pork with Three Spices)

	Ingredients				
	<ul> <li>Pork Loin or Sirloin</li> </ul>		IOMDTO.	kg	
	<ul> <li>Coriander Root</li> </ul>		25	g	
	<ul> <li>Thai Garlic (Peeled)</li> </ul>		2	cloves	
	• Pepper Seed at Well, Live	Well, Live Well.	$1\frac{1}{2}$ Eat	tbsp_ive w	ell.
	Coconut Sugar		60	g	
	Coconut Milk		$1\frac{1}{2}$	measuring	cup
	RosDee menu Laab		1	pack	

# **Our Products**



C : Third portion: mix with **RosDee menu Kua Kling** Marinate these three portions for a night, or at least 3 hours.

#### รสดีเมนู พัดกะเพรา

AIINOMOTO.

## **Cooking Method Before Roasting**

Remove the marinated pork from the fridge, and skewer with wooden stick.

### Cooking Method for Roasting Moto

Heat the roaster with low heat. Place the pork on the roaster (Frequently check the pork). When one side of the pork turns yellow by the heat, flip the pork to the other side, Roast until both sides are cooked. However, the pork should not be roasted until dry because the water inside the pork meat will be evaporated, leaving sticky and hard roasted pork meat.

<image>

RosDee menu Kua Kling รสดีเมนู คั่วกลิ้ง