



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

Ingredients

• Pork Loin or Sirloin	1	kg
• Coriander Root	25	g
• Thai Garlic (Peeled)	2	cloves
• Pepper Seed	1 1/2	tbsp
• Coconut Sugar	60	g
• Coconut Milk	1 1/2	measuring cup
• RosDee menu Laab	1	pack
• RosDee menu Ka Prao (Ga Pao)	1	pack
• RosDee menu Kua Kling	1	pack
• Corn Flour	1	tbsp
• Egg Yolk	1	yolk
• Vegetable Oil	5	tbsp
• Wooden Sticks for Skewer		

Cooking Method

1. Slice pork loin into 0.5 cm thick 4-5 cm wide pieces. The slicing length depends on the length of the wooden stick.
 2. Pound coriander root and pepper seed altogether until blended.
 3. Mix the pounded ingredients with coconut sugar, coconut milk, corn flour, and egg yolk. Stir until the coconut sugar is well melted. Then, add pork slices into the ingredients and mingle. Add in vegetable oil and continue mingling until well mixed. Separate the marinated pork into three portions.
 - a : First portion: mix with **RosDee menu Laab**
 - b : Second portion : mix with **RosDee menu Ka Prao (Ga Pao)**
 - C : Third portion: mix with **RosDee menu Kua Kling**
- Marinate these three portions for a night, or at least 3 hours.

Cooking Method Before Roasting

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

Cooking Method for Roasting

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.

Our Products



RosDee menu
 Laab
 สลัดเมนู
 ลาบ-น้ำตก



RosDee menu
 Ka Prao (Ga Pao)
 สลัดเมนู
 พริกกระเทียม



RosDee menu
 Kua Kling
 สลัดเมนู
 หัวปลี