



Clear Soup with Rolled Cabbage

Ingredients

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| • Minced Pork | 350 g |
| • Medium Size Cabbage (Slice into Pieces, Good to be Rolled) | 1 piece |
| • Minced Spring Onion | 1 tbsp |
| • Garlic | 1 tsp |
| • Pepper | 1 tsp |
| • Coriander Root | 1 tsp |
| • Water | 1 liter |
| • RosDee Pork Flavour | 2 tbsp |
| • Coriander (for Decoration) | |
| • Spring Onion for Cabbage Tying | |

Our Product



RosDee
 Pork Flavour
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Cooking Method

1. Pound garlic, pepper, and coriander root altogether in a mortar until well mixed. Add in minced pork and mingle with the ingredients. Marinate the minced pork in the ingredients for 15-20 minutes.
2. Blanch the cabbage in boiling water. Place marinated minced pork on the cabbage. Nicely roll the pork with the cabbage. Then, tie the rolled cabbage with a blanched spring onion.
3. Pour some water into the pot over medium heat. When the water is boiling, add in **RosDee Pork Flavour** along with rolled cabbage. Boil until the pork is cooked.
4. Turn off the heat. Place the rolled cabbage onto a bowl. Sprinkle with coriander and spring onion.