

กินดี มีสุข

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Fresh Spring Roll (Kuay Teaw Lui Suan)

Ingredients

- | | | |
|---------------------------------|----|-------|
| • Vietnamese Rice Paper | 1 | sheet |
| • Carrots, Iceberg Lettuces | 50 | g |
| • Vietnamese-style Pork Sausage | 30 | g |
| • Sweet Basil Leaves | 10 | g |
| • Tuna in Oil | 20 | g |
| • Cucumber | 20 | g |
| • Gyoza No Tare | 15 | ml |

Seasoning Ingredients

- | | | |
|----------------------------|---|-------|
| • Chopped Bird's Eye Chili | 1 | tblsp |
| • Chopped Garlic | 1 | tsp |
| • Lime Juice | 1 | tsp |
| • Gyoza No Tare | 1 | tblsp |

Cooking Method

1. Put iceberg lettuces, sweet basil leaves, cucumber, chopped Vietnamese-style pork sausage and tuna on Vietnamese rice paper.
2. Roll them firmly together.
3. Cut the roll into neat mouthfuls and serve with Dipping Sauce.

Our Product



Gyoza No Tare
ซอสเกี๊ยวซ่า