กินดี มีสุข

AJINOMOTO

Kani No Yubamaki Salad

Ingredients

• Soft Shell Crab	1	piece
• Dried Bean Flour Sheet	4	sheets
• Salad Vegetable, e.g. Green Oak, Red Oak, Carrot, Cucumber	50	g
• Tobiko	10	g

Seasoning Ingredients

• **Baisen Goma Creamy Salad Dressing**	20	ml

Cooking Method

1. Crispy-fry soft shell crab and chop it into small pieces.
2. Place vegetable and Tobiko on dried bean flour sheet.
3. Roll everything together firmly and cut it into pieces.
4. Then pour **Baisen Goma Creamy Salad Dressing** on the rolls.
5. Decorate them with Tobiko for delicious finishing touch

Our Product

Baisen Goma Creamy Salad Dressing

น้ำสลัด
ครีมงาคั่วญี่ปุ่น