

กินดี มีสุข



# Udon with Fried Pork

## Ingredients

- Water 450 g
- Mentsuyu 50 g
- Fresh Udon Noodle 120 g
- Ajiwai Tonkatsu 80 g
- Minced Japanese Spring Onion

## Our Products



Mentsuyu  
น้ำซุซึมึชิแบบทาคะฮิ



Ajiwai Tonkatsu  
120 g  
เนื้อหมูปรุงรส  
คลุกเกล็ดขนมปัง  
120 กรัม



Ajiwai Tonkatsu  
80 g  
เนื้อหมูปรุงรส  
คลุกเกล็ดขนมปัง  
80 กรัม

## Cooking Method

1. Blanch fresh udon noodle in boiling water for 30 seconds. Remove udon noodle from heat, and instantly soak with ice water. Set aside in a bowl.
2. Mix Mentsuyu with water. Put the soup on heat until boiled. Pour the soup into the udon bowl.
3. Fry Ajiwai Tonkatsu. Slice into pieces and place in the udon bowl. Sprinkle with Japanese spring onion. Udon with Fried Pork is ready to serve.