

กินดี มีสุข Well, Live Well.

Eat Well, Live Well.

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Laab Gyoza

Ingredients

• Krispy Crisp Gyoza (Pork & Chicken)	6 pieces
• RosDee menu Laab	2 tbsp
• Minced Shallot	2 tbsp
• Minced Parsley	2 tbsp
• Minced Kaffir Lime Leaf	1 tsp
• Water	4 tbsp
• Chili Powder as Preferred	
• Lemon Balm (for Decoration)	

Cooking Method

1. Fry **Krispy Crisp Gyoza (Pork & Chicken)** in a frying pan, filled with little amount of oil, until the bottom side of Gyoza turns golden brown and crunchy. Fill water into the pan and close the lid for baking the other side of the Gyoza to be soft and cooked. Set aside.
2. Making **Laab sauce** by mixing **RosDee menu Laab** with water, parsley, shallot, and kaffir lime. Season with chili powder as preferred.
3. Place the Gyoza on the plate, and pour the Laab sauce over the Gyoza. Sprinkle lemon balm on top. Laab Gyoza is ready to serve.

Our Products



Krispy Crisp Gyoza (Pork & Chicken)
15 g 60 pcs
แก๊วซ่าต้นตำรับญี่ปุ่น (หมู-ไก่)
15 กรัม 60 ชิ้น



Gyoza, Japanese Dumpling (Pork & Chicken)
19 g 30 pcs
แก๊วซ่าญี่ปุ่น (หมู-ไก่)
19 กรัม 30 ชิ้น



Gyoza, Japanese Dumpling (Pork & Chicken)
15 g 80 pc
แก๊วซ่าญี่ปุ่น (หมู-ไก่)
15 กรัม 80 ชิ้น



Gyoza, Japanese Dumpling (Pork & Chicken)
19 g 50 pcs
แก๊วซ่าญี่ปุ่น (หมู-ไก่)
19 กรัม 50 ชิ้น



RosDee menu Laab
รสดีเมนู
ลาบ-น้ำตก