

กินดี มีสุข Eat Well, Live Well.

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Steamed Sea bass with Mentsuyu

Ingredients

- Sea Bass 100 g
- Sliced Ginger 20 g
- Spring Onion 20 g
- Sliced Shitake Mushroom 40 g
- Sliced Bacon 40 g
- Sliced Chili 10 g
- Mentsuyu 15 ml

Our Product



Mentsuyu
น้ำซุสญี่ปุ่นแบบเกาหลี

Cooking Method

1. Put the sea bass on a dish.
2. Put Shitake mushroom, ginger, spring onion, bacon, and chili all over the sea bass.
3. Put **Mentsuyu** and steam it for 8 minutes.
4. Decorate with spring onion and serve.

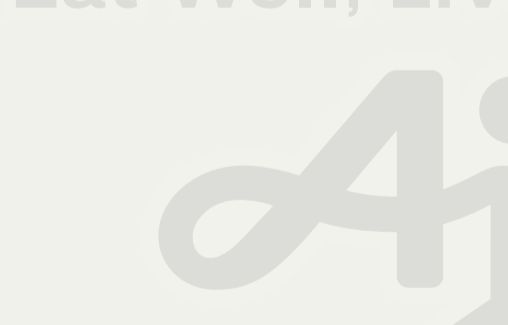
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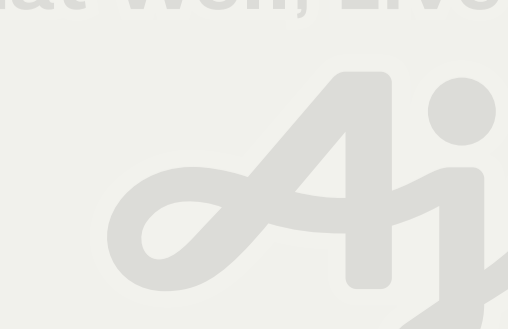
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