

กินดี มีสุข



Benedict Egg Salad with Sesame Sauce

Ingredients

- Egg 1 egg
- Vegetable Salad 250 g
- **Baisen Goma Creamy Salad Dressing** 5 tsp
- Japanese Seaweed Salad
- Shrimp Egg
- Vinegar
- Water for Boiling Egg
- Coldwater
- Parmesan Cheese for Sprinkle

Our Product



Baisen Goma Creamy Salad Dressing
 น้ำสลัด
 ครีมงาคว่ำญี่ปุ่น

Cooking Method for Poach Egg

1. Half fill the pot with water over heat. Add in a little amount of vinegar.
2. Boil water until the heat reaches 82-90 °C Stir the water with a ladle. Crack, and fill the egg into the pot. Stir the water for 2-3 minutes, until the egg white cover the yolk (if the egg white does not cover the yolk, fill in more vinegar).
3. Remove the egg white from boiling water and instantly put into cold water. Place the egg on the ladle and drain water.

Cooking Method for Dish Decorating

Place vegetable salad on the plate. Put the poach egg on top of the vegetable. Pour **Baisen Goma Creamy Salad Dressing** on the egg. Place the Japanese seaweed salad beside the poach egg, and sprinkle the shrimp egg on top. Lastly, sprinkle parmesan cheese over the poach egg salad. Benedict Egg Salad with Sesame Sauce is ready to serve.