



Fried Shrimp Paste Ball

Ingredients

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| • Fresh Shrimp (Peeled) | 400 g |
| • Lard | 200 g |
| • RosDee menu Crispy Flour Original Flavor | 1 pack |
| • RosDee Chicken Flavour | 1/2 tbsp |
| • Pounded Coriander Root | 1 tbsp |
| • Pounded Garlic | 1 tbsp |
| • Pounded Pepper | 1 tbsp |
| • Sesame Oil | 1 tbsp |
| • Bread Crumbs | 1 cup |
| • Frying Oil | 1 cup |
| • Egg | 2 eggs |
| • Plum Sauce | |

Our Products



RosDee menu
 Crispy Flour
 Original Flavor
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RosDee
 Chicken Flavour
 สดดีไก่

Cooking Method

1. Blend peeled shrimps and lard in the mixer. Freeze the ingredients in the freezer for 15 minutes, so the ingredients will be in a good state for forming a shrimp paste.
2. Add pounded coriander root, garlic, and pepper onto the blended shrimp, following by **RosDee Chicken Flavour**, sesame oil and eggs. Thresh all ingredients until well mixed and sticky.
3. Mold the ingredients into flat shape balls (paste some oil on the shrimp paste ball to prevent stickiness) Steam the shrimp paste balls with boiling water in a steamer for 10 minutes.
4. Remove shrimp paste balls from the steamer. Mingle the shrimp paste balls with **RosDee menu Crispy Flour Original Flavor**, eggs, and bread crumbs.
5. Fill the pan with oil. Fry shrimp paste balls over low heat until cooked. Remove the fried shrimp paste balls from the frying pan. Absorb the oil, and serve with plum sauce.