

กินดี มีสุข Eat Well, Live Well.

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# Burned Salmon Spicy Salad with Flying Fish Roe

## Ingredients

- Salmon Sashimi 100 g
- Sliced Shallot 50 g
- Chopped Ripe Mango ½
- Chopped Avocado 1
- Flying Fish Roe 1 tbsp
- Mayonnaise 1 tbsp
- Coriander 1 tbsp
- Green Bird's Eye Chillies 2 pcs
- Peeled Thai Garlic 1 tbsp
- Coriander Roots 2-3 pcs
- Lime Juice 1 tbsp
- RosDee menu Yum Woon Sen 2 tbsp
- Water 2 tbsp

## Our Product



RosDee menu  
Yum Woon Sen  
รสดีเมนู  
ยำวุ้นเส้น

## Cooking Method

1. Pound coriander, chillies, garlic and coriander roots together. Then, add lime juice, **RosDee menu Yum Woon Sen** and boiled water. Mix them together and set it aside.
2. Slice salmon and burn the surface with a mini blowtorch.
3. Garnish a plate by arranging sliced salmon, avocado, shallot and mango. Then, add mayonnaise, sprinkle flying fish roe and pour the spicy salad sauce. Burned Salmon Spicy Salad with Flying Fish Roe is ready to serve.

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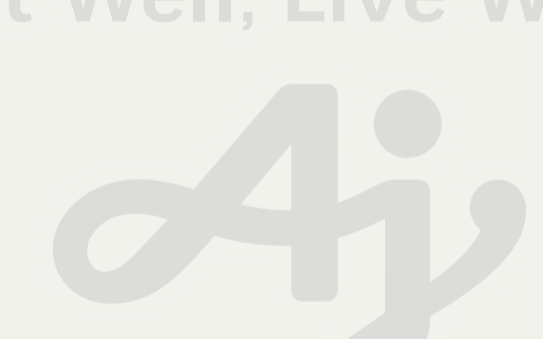
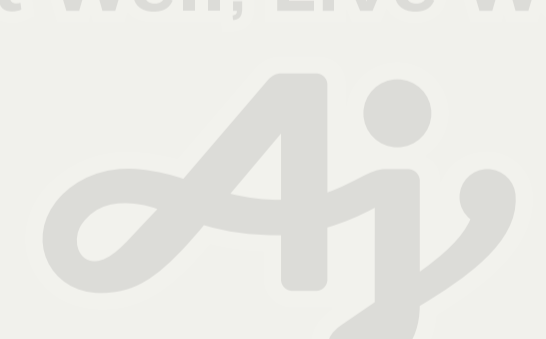
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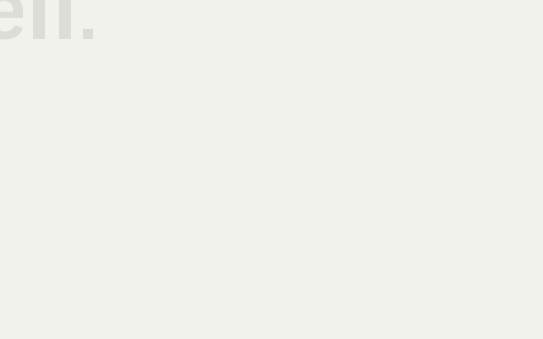
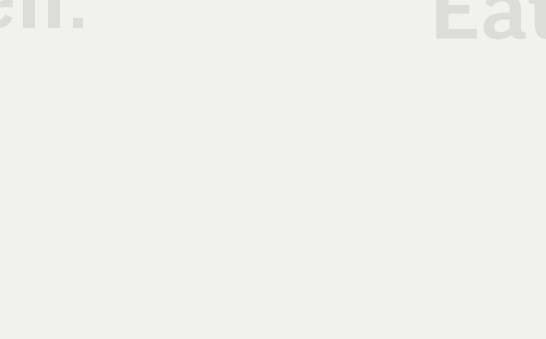
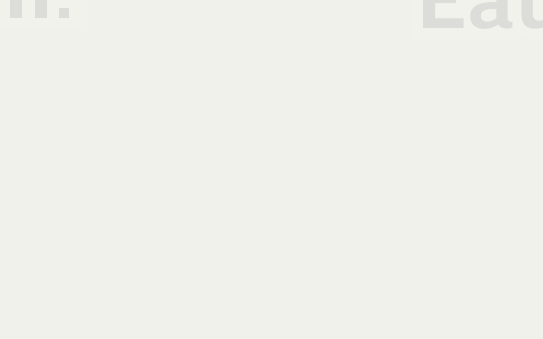
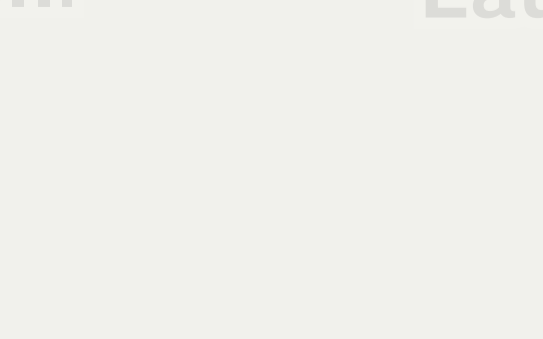
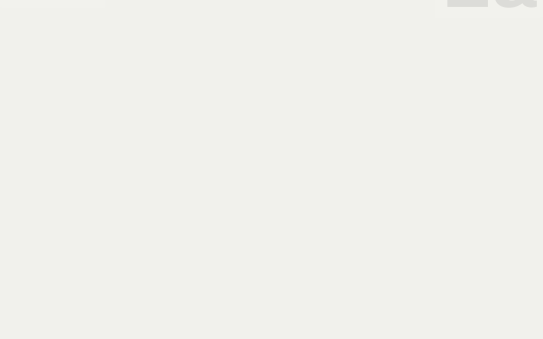
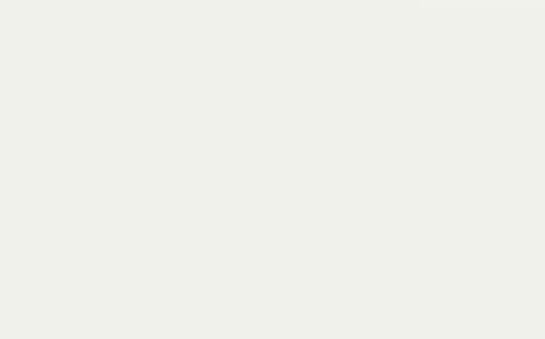
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