



Green Curry with Fish Ball Stuffed with Salted Egg

Ingredients

• Clown Featherback Fish Meat	300	g
• Raw Salted Egg Yolks	3	
• Eggplant (cut in four pieces)	1	cup
• Pea Eggplant	¼	cup
• Sliced Finger root	2	tbsp
• Ripped Kaffir Lime Leaves	3	
• Sliced Red Goat Peppers	2	
• Sweet Basil	½	cup
• Salt	1	tsp
• RosDee menu Green Curry	1	sachet
• Water	300	ml
• Water for Dissolving Salt	½	cup

Our Product



RosDee menu
 Green Curry
 สดดีเมนู
 แกงเขียวหวาน

Cooking Method

1. Dissolve salt with water. Pound fish meat with 1½ tbsp of salt water until sticky and well-blended.
2. Wrap salted egg yolks with the pounded fish meat and roll into balls.
3. Boil the fish balls until done. Take them out and set aside.
4. Boil water until hot and add **RosDee menu Green Curry**. Cook until the aroma comes out.
5. Put the fish balls, eggplant and pea eggplant into the boiling soup. Cook until the vegetables are done and soft.
6. Add kaffir lime leaves, red goat peppers, finger root and sweet basil. Turn off the stove and serve in a bowl.