

กินดี มีสุข Eat Well, Live Well.

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Deep-Fried Calamari with Tom-Yum-Flavored Cheese Dip

Ingredients

- Calamari Rings 120 g
- Sliced Shallot 50 g
- Sliced Pickle 25 g
- Ajinomoto Krobdee Plain Crispy Flour 200 g
- Oil for Frying

Ingredients for Tom-Yum-Flavored Cheese Dip

- Milk 2 tbsp
- Whipping Cream 1 tbsp
- Sliced Cheddar Cheese 5 sheets
- RosDee menu Tom Yum 'Creamy' 1½ tbsp
(Use 1 tbsp of Chili Flavored Oil in the sachet)
- Rocket Vegetable

Cooking Method

1. Heat oil to 190°C.
2. Mix calamari rings, shallot and pickle with **Ajinomoto Krobdee Plain Crispy Flour**.
Then, fry the rings until they look golden yellow.
3. Prepare Tom-Yum-Flavored Cheese Dip by mixing **RosDee menu Tom Yum 'Creamy'** with milk, whipping cream and cheddar cheese and cook over low heat stir until mixed.
Then, add Chili Flavored Oil.
4. Garnish a plate with rocket vegetable, followed by placing deep-fried calamari served with Tom-Yum-Flavored Cheese Dip.

Our Products



Ajinomoto
Krobdee Plain
Crispy Flour
อายิโนะโมะไต:
กรอบดี แป้งชุบทอด



RosDee menu
Tom Yum 'Creamy'
รสดีเมนู
ต้มยำน้ำข้น