



## Stuffed Squid in Mild Soup

### Ingredients

• Big Fresh Squids	5	
• Minced Pork	100	g
• Carrot (chopped in a round shape)	30	g
• Chopped Thai Spring Onion	15	g
• Deep-Fried Garlic	1	tsp
• Takumi Aji® Shoyu I Pun (for marinated pork)	½	tbsp
• RosDee Pork Flavour	1	tbsp
• Black Pepper Powder	¼	tsp
• Water	1	l
• Coriander for Garnishing		

### Our Products



Takumi Aji®  
Shoyu I Pun  
ทาคุมิ อาจิ®  
โชยุญี่ปุ่น

### Cooking Method

1. Take out squids' head and cuttlebone. Peel the skin. Then, wash them.
2. Marinate minced pork with **Takumi Aji® Shoyu I Pun** and black pepper powder.
3. Stuff the squids with the minced pork in appropriate amount.
4. Boil water over high heat and add **RosDee Pork Flavour**.
5. Add carrot, followed by the stuffed squids.
6. When they are done, turn off the stove and add spring onion.
7. Pour the soup into a bowl, add deep-fried garlic and coriander.

**Stuffed Squid Soup** is ready to serve.



RosDee  
Pork Flavour  
รสดี สุกฮู