

กินดี มีสุข Eat Well, Live Well.

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Gyoza with Spicy Flour Net

Ingredients

- Krispy Crisp Gyoza (Chicken) 13 g 60 pcs 5 pcs
- RosDee menu Crispy Flour Hot&Spicy Flavor 50 g
- Water for Mixing Flour 60 g
- Gochujang 3 tbsp
- White Sesame or Black Sesame 2 tbsp
- Gyoza No Tare 50 g
- Japanese Bunching Onion for Garnishing

Our Products



Krispy Crisp Gyoza (Chicken)
13 g 60 pcs
เกี้ยวซ่าต้นตำรับญี่ปุ่น (ไก่)
13 กรัม 60 ชิ้น



RosDee menu
Crispy Flour
Hot&Spicy Flavor
รสดีเมนู แป้งขบทอด
ปรุงรสสำเร็จ
สำเร็จพร้อม



Gyoza No Tare
ซอสเกี้ยวซ่า

Cooking Method

1. Mix RosDee menu Crispy Flour Hot&Spicy Flavor with water, Gochujang and roasted sesame together.
2. Heat the pan and add a little bit of oil. Fried Krispy Crisp Gyoza (Chicken) 13 g 60 pcs for approximately 1 minute.
3. Add a little bit of water into the pan until it reaches a half of the Gyoza height. Put a pan lid on to make the upper side of Gyoza soft.
4. When the water starts to dry out, turn down the heat and open the lid. Wait until the Gyoza turns a little bit crispy and brown. Then, set them aside.
5. Heat the pan and add a little bit of oil. Pour mixed flour into the pan.
6. Arrange Krispy Crisp Gyoza (Chicken) 13 g 60 pcs nicely on the flour net. Fry until it turns crispy and brown.
7. Place it on a plate and sprinkle Japanese bunching onion. Then, serve with Gyoza No Tare.