

Pork Belly Palo (Chinese Five-Spice Stew)



Pork Belly TO.
RosDee menu Palo
Water

Eat Well, Live Well, Live Well, Live Well.

Coriander for Garnishing

Eat Well, Live Well.

Eat Well, Live Well.

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เครื่องพะโล้ทึ่งสำเร็จรูปชนิคพง เครื่องหมายการค้า *รสดีแมนู* นาหนักสุทธิ์ 60 กรับ (g)

รื่องพะโล้ทิ่งสำเร็จรูปชนิดพง เรื่องหมายการค้า *รสดีเมนู* าหนักสุทธิ์ 60 กรัม (g) Product of Thailand

Our Product

RosDee menu Palo รสดีเมนู พะโล้

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Cooking Method Eat Well, Live Well.

1. Wash pork belly until clean. Cut into bite-sized pieces. T

1. Wash pork belly until clean. Cut into bite-sized pieces. Then, marinate with RosDee menu Palo evenly and leave it for approximately 30 minutes.

2. Boil water. Put the marinated pork belly into the boiling water and cook it for at least 1 hour until well-done and soft.

3. Put in a bowl and sprinkle coriander.

Eat Well, Live Well.

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Eat Well, Live Well.

