



## Pork Belly Palo (Chinese Five-Spice Stew)

### Ingredients

- Pork Belly 200 g
- RosDee menu Palo 1 sachet
- Water 1 l
- Coriander for Garnishing

### Our Product



RosDee menu  
 Palo  
 สัตเดีเมนู  
 พะโล้

### Cooking Method

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.