

กินดี มีสุข



Fried Garlic Rice

Ingredients

- Japanese Rice 1 1/2 cup or 140 g
- **Takumi Aji® Shoyu I Pun** 2 tsp or 8 ml
- Minced Chinese Garlic 1 1/2 tbsp or 15 g
- **RosDee Pork Flavour** 1/3 tsp or 1 g
- Soybean Oil 1 tbsp or 8 ml
- Spring Onion 2 tsp or 2 g

Our Products



Takumi Aji®
Shoyu I Pun
តាកុមី ខៃស៊ូ
ខៃស៊ូឃ្នុំប៉ុន



RosDee
Pork Flavour
រ៉ូសធី
សាស៊ី

Cooking Method

1. Cook the Japanese rice
2. Set up a pan and pour the oil. Wait until the pan is heated and put in Minced Chinese Garlic. Stir until it turns gold and smells good.
3. Add rice and stir for 3-5 minute. Then follow with **Takumi Aji® Shoyu I Pun** and **RosDee Pork Flavour**. Then continue stirring until all is well mixed.
4. Turn the heat to lower level and chopped spring onion and stir together again then put on a plate and ready to be served.

Tips

- To add more aroma, use plain butter instead of soy bean oil.
- Topping deep fried garlic on the fried rice for even more appetizing smell.
- To make the rice well-dried, spread them out on a tray after cooked and put it in the fridge for at least 3 hours to dehumidify. The rice will be well-dried and not stick together when fried and heated equally.