

กินดี มีสุข



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## Seafood Sauce

### Ingredients

- Water 2 1/2 cups or 590 ml
- **RosDee menu Yum Woon Sen** 5 sachets or 198 g
- Chili (Green Garden Chili) 6-7 piece or 12 g
- Minced Chinese Garlic 1/2 cup + 2 tbsp or 120 g
- Coriander 4 tbsp or 80 g

### Our Products



RosDee menu  
Yum Woon Sen  
รสดีเมนู  
ยำวุ้นเส้น

### Cooking Method

1. Put water, **RosDee menu Yum Woon Sen**, coriander, minced chinese garlic and chili (green garden chili) into the blender.
2. Blend all ingredients until they are mixed well.
3. Adjust the sourness or saltiness as you like and ready to serve.

### Tips

- Use Thai minced garlic for more spicy aroma.
- For coriander, it is possible to use both roots and leaves for better aroma and color.
- It can be kept in a well sealed container for 3 days at 1-5 °C.