

กินดี มีสุข



## White Sesame Pork

### Ingredients

- Pork Loin 50 g
- Takumi Aji® Shoyu I Pun 1 1/4 tsp or 5 ml
- RosDee menu Oyster Sauce Stir Fry 2/3 tsp or 2 g
- Egg #2 1 tbsps or 10 g
- White Sesame Seed 1 tsp or 1 g
- Chinese Style Sesame Oil 2/3 tsp or 1 ml

### Cooking Method

1. Put crack egg and add RosDee menu Oyster Sauce Stir Fry and stir them together.
2. Put Pork Loin in the prepared sauce and mix well.
3. Add chinese style sesame oil and White Sesame Seed. Knead the pork with the sauce for about 5 minutes.
4. Keep them in sealed container and let it rest in the fridge for at least 30 minutes to add in the flavor before preparing to serve.

### Tips

- In the process of kneading, notice that the meat will slowly absorb water so it's already to serve
- After marination, it should be consumed by 2 days if kept at 1-5°C temperature. For longer preservation period, keep in frozen temperature.
- Slowly roast white sesame seeds with normal to low heat for 2 - 3 minutes or until the seeds turn brown, shiny and they start to pop then let them cool off. Do not add oil while roasting.

### Our Products



Takumi Aji®  
Shoyu I Pun  
ทาคุมิ อาจิ®  
โชยุญี่ปุ่น



RosDee menu  
Oyster Sauce Stir Fry  
รสดีเมนู  
ผัดน้ำมันหอย