

กินดี มีสุข



Seafood Sauce

Ingredients

- Water 2^{1/2} cups
- RosDee menu Yum Woon Sen 5 sachets
- Chili (Green Garden Chili) 6-7 piece
- Minced Chinese Garlic 1/2 cup + 2 tbsp
- Coriander 4 tbsp

Our Products



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.

RosDee menu
Yum Woon Sen
รสดีเมนู
ยำวุ้นเส้น