



Tom Yum Soup

Ingredients

- Water 3³/₄ cups
- RosDee menu Tom Yum 5¹/₂ tbsp
- RosDee menu Yum Woon Sen 1 tbsp
- Kaffir Lime Leave 4-5 pieces
- Lemon grass 1/2 cup (4-5 pieces)
- Chilli Paste 5¹/₂ tbsp

Cooking Method

1. Pour water into the pot and boil with high heat then shift to medium heat afterward.
2. Add flavors with RosDee menu Yum Woon Sen and RosDee menu Tom Yum then stir them well together.
3. Add lemongrass, kaffir lime leaves, and chili paste into the pot.
4. Keep heating for 1 more minute to add aroma then turn off the heat.

Tips

- After it is well mixed, keep them in sealed container, and let it rest until cool. With this, it can be kept at 1-5 °C for about 3 days without adding kaffir lime leaves, lemongrass and chili paste. They can be added after heating in prior to consumption. This is to prevent kaffir lime leaves and lemongrass from darkening and keep chili paste's grease from surfacing on the Tom Yum Soup.
- To increase aroma of the soup, smash the lemongrass slightly before adding into the soup.

Our Products



RosDee menu
Tom Yum
รสดีเมนู
ต้มยำ



RosDee menu
Yum Woon Sen
รสดีเมนู
ยำ