

กินดี มีสุข

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

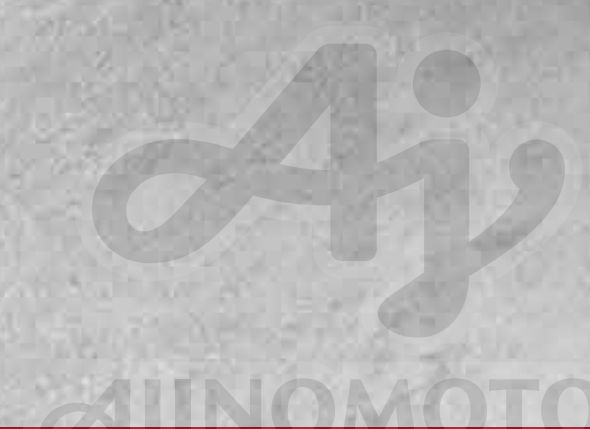
Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Jaew Sauce

Ingredients

- Goma Shoyu Salad Dressing 3/4 cup + 1 tbsp
- Takumi Aji® Teriyaki Sauce 2/4 cup + 1 tsp
- water 1 1/3 cup
- Chili Sauce Medium Hot 3/4 cup + 2 tbsp
- Chopped Parsley 4 1/2 tbsp
- RosDee menu Laab 3 sachets + 2 tbsp

Our Products



Goma Shoyu Salad Dressing
น้ำสลัดซีอิ๊วญี่ปุ่นผสมงาหัว



Takumi Aji® Teriyaki Sauce
ทาคุมิ อายิ® ซอสเทริยากิ



RosDee menu Laab
รสดีเมนู ลาบ

Cooking Method

1. Put together Goma Shoyu Salad Dressing (Ajinomoto Salad Dressing Brand), Takumi Aji® Teriyaki, chilli sauce and water then mix them all together.
2. Add RosDee menu Laab and stir until it melts.
3. Add chopped parsley, mix all well together then prepare to be served.

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 chopped parsley. It can be added before serve to prevent parsley from turning dark, making it looks appetizing.
- For Jaew Sauce, it is recommended not to be kept for longer than 3 days as the roasted rice powder will swell which making it unappetizing.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

