



Tonkotsu Soup

Ingredients

- Mentsuyu 2 tbsp + 1 tsp
- Water 3 3/4 cups
- Evaporated milk 3 tbsp
- RosDee Pork Flavor 2 tbsp
- Soybean Oil 1/2 tbsp

Cooking Method

1. Pour water into the pot and boil with high heat then shift to medium heat afterward.
2. Add the taste and scent with **RosDee Pork Flavour** and **Mentsuyu** then stir them together.
3. Adjust the color and concentration with evaporated milk and mix them well.
4. Add soybean oil into the pot and stir them together 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 2 days without adding soybean oil. The soybean can be added according to the recipe after heating in prior to consumption in order to prevent istale smell.

Our Products



Mentsuyu
น้ำซุซึเมะญี่ปุ่นแท้



RosDee
Pork Flavor
รสดี
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