

กินดี มีสุข



Fried Garlic Rice

Ingredients

- Japanese Rice 1 cup
- **Takumi Aji® Shoyu I Pun** 2 tsp
- Minced Chinese Garlic 1 1/2 tbsp
- **RosDee Pork Flavour** 1/3 tsp
- Soybean Oil 1 tbsp
- Spring Onion 2 tsp

Cooking Method

1. Cook the Japanese rice
2. Set up a pan and pour the oil. Wait until the pan is heated and put in Minced Chinese Garlic. Stir until it turns gold and smells good.
3. Add rice and stir for 3-5 minute. Then follow with **Takumi Aji® Shoyu I Pun** and **RosDee Pork Flavour**. Then continue stirring until all is well mixed.
4. Turn the heat to lower level and chopped spring onion and stir together again then put on a plate and ready to be served.

Tips

- To add more aroma, use plain butter instead of soy bean oil.
- Topping deep fried garlic on the fried rice for even more appetizing smell.
- To make the rice well-dried, spread them out on a tray after cooked and put it in the fridge for at least 3 hours to dehumidify. The rice will be well-dried and not stick together when fried and heated equally.

Our Products



Takumi Aji®
Shoyu I Pun
ทาคุมิ อายิ®
โซยุญี่ปุ่น



RosDee
Pork Flavour
รสดี
รสหมู