

Poo Pad Pong Kari

Ingredients:

Onion 42.3%, Oyster sauce (oyster, sugar, soy sauce, modified starch (INS1442), salt, xanthan gum (INS415), water) 17.6%, Soybean oil 10.9%, Soy sauce (soybean, wheat, salt, sugar) 9.8%, Sugar 9.0%, Curry powder 4.4%, Garlic 3.7%, Salt 2.2%, Disodium 5'-ribonucleotide (Flavour enhancer: INS635) 0.1%

Cooking instruction :

1. Heat 2 tsps of cooking oil in wok. Stir fry seafood (crab, prawns, squids) 400g until well done and put asides.
2. Beat 2 eggs lightly. Mix with 100g fresh milk.
3. Add Poo Pad Phong Kari 80g, 50g onion fry to mix together and add fried Crab or seafood stir together.
4. Cook until the sauce thickens. Add pepper and celery. Turn off the heat and Serve.

