

# Spicy Basil

## Cooking instruction :

- 1.Heat oil 2 tbs in wok over medium heat then fry with minced pork or chicken 300 g until well done.
- 2.Add Spicy Basil Sauce “Chef Yuree” 1 pouch and stir together and mixed well follow with basil leave and red chilli, keep frying a few minutes and serve

## Ingredients:

Chilli 23%, Sugar 14%, Soybean oil 11%, Fish sauce 11%, Onion, Shallot, Holy basil leaves, Seasoning sauce, Salt, Garlic, Dark soy sauce, Disodium 5' ribonucleotide (INS635) as Flavour enhancer.





# Egg with spicy basil



## INGRIDIENTS

spicy basil sauce 1 pack  
mince chicken 300g  
cooking oil 3 tbsp  
egg 6  
cooking oil for deep-fried 3 cup  
Basil leave 1 cup

## HOW TO COOK

1. Boiling egg until cooked and peeled. Then deep-fried egg until golden brown.
2. Heat oil in a wok. Add chicken and **Spicy Basil sauce**, stir together and mix well.
3. Cut egg in two pieces and fill the stir fry chicken in deep-fried egg instead yolk.
4. Deep fried Basil leave until crispy.
5. Garnish with crispy basil
6. Serve