



Sooo YUM SING

Satay Sauce

No Added MSG

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MEMBER OF FOOD SA
PREP : ONLY 5 MINUTES
ADD TO FAVOURITE DISH



SERVING SUGGESTION
Add Coconut Cream (Milk)
rather than water to enrich.
Garnish with Coriander or
add your own special touch.

Chef's love it - Restaurants can't get enough of it!

Lightly aromatic and layered with subtle flavours of curry, soy, and coconut ... plus the ultimate indulgence of delicately textured peanuts to finish. Made with all natural ingredients you're sure to enjoy! Ready to serve, just add to your menu.

The Chefs and foodies of Yum Sing want you to experience this truly amazing 'Authentic' Asian Satay Sauce. Our sumptuous, flavour-infused, tongue tantalising, oh-sooo Yum-Sing satay sauce is straight from the heart of our Chef's Kitchen.

Méthode for Wok or Frying Pan. Add 1 Litre of water (boiled or cold) to frying pan. Fold in 600g Sachet of Powder and gently stir. Best of all, you control the thickness by slowly adding mixture to create a gravy or dipping sauce.



GLUTEN FREE

600g Sachet

GF . No MSG

Makes 1.7L APPROX.

600g Sachet

1 Litre of Water

Bring to the boil



One 600g Sachet



Add 1 Litre of Boiling Water



Gently stir & bring to boil

YUM SING SATAY SAUCE

Peanut, soy sauce, shrimp paste, salt, sugar, onion, garlic, milk, coconut, curry, potato, merigel resistamyl (widely used in baking for smooth creamy finish with a rich dense texture. Quality powder ingredients. Allergen: Peanuts, milk, soy, crustacean.

Ready to serve. Gluten Free. No Added MSG. Free from artificial preservatives.

Manufactured by

YUM SING RESTAURANT
159 Old South Road
Old Reynella 5161
South Australia

600g

**NUTRITIONAL
INFORMATION**

Pack Serves: 8 Serve size: 18g	Ave. Qty Per Serve	Ave. Qty Per 100g
Energy	349.2 g	1940 g
Protein	1.8 g	10.1 g
Fat: Total	3.7 g	20.7 g
Saturated	0.9 g	5.5 g
Carbohydrate	10.6 g	59.2 g
Sugar	8.4 g	47.1 g
Sodium	266.4 g	1480 g
STORE IN A COOL DRY PLACE		

