



Ingredients

- 1 Cup olive oil
- 1/2 Cup beer
- 1/2 Cup sugar
- 1 Cup orange juice
- 1 teaspoon of cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon of backing soda
- 4 cup of flour
- 150 grams of sesame



The preparation of
halva

Irene barely



halva with semolina

Irene barely



The halva is ready to
serve

Irene barely

Ingredients

1. Pork neck 1 kg.
2. chopped garlic 1/4 cup
3. pepper 1 teaspoons
4. soy sauce 4 tablespoons
5. oyster sauce 3 tablespoons
6. Milk 1 cup



Grilled Pork with Sticky Rice

By Panida Yodyingkhun
Class B



Instructions

Prepare the pork neck, cut into pieces. Then add finely chopped garlic, pepper, soy sauce, oyster sauce and milk to mix with the pork neck. Marinate for about 30 minutes. Grill the marinated pork neck until cooked through, place in a container.

The secret to delicious grilled pork should be eaten with sticky rice.