

Tahini Sauce



Serves 6

Prep 5 mins

No cook

Easy

Ingredients

150g light tahini paste
120ml water
2 tbsp lemon juice
1/4 tsp salt
makes approx 350 ml.

1. Before starting, stir the tahini paste in its tub, scraping the bottom with a spoon, because the fat and solids tend to separate.
2. Put the paste into a medium mixing bowl and add the water, lemon juice and salt. Stir until you get a thick sauce, the consistency of clear honey or just a bit runnier. Add a couple of extra drops of water, if you need to. Store in a jar in the fridge for up to a week. Stir to loosen before using, adding a little liquid if needed.