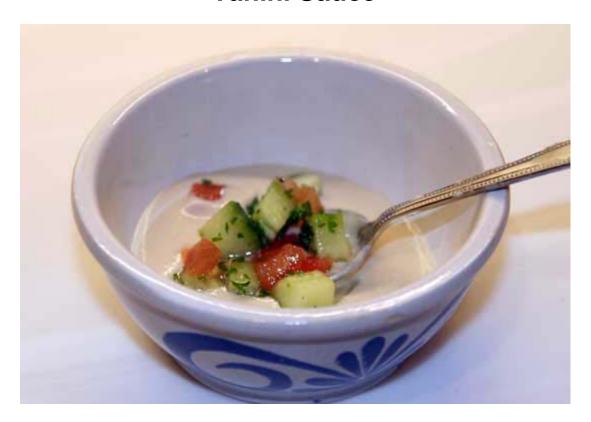
## **Tahini Sauce**



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.
- 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.