

Tahini sauce– sweet and savoury

Ingredients

150g cup tahini

120ml water

juice of two lemons or limes

salt and pepper

1 clove of garlic if required

Savoury

1 tblsp soy sauce

pinch gd cumin

pinch chilli flakes

Sweet

1-2 tbsp date syrup/molasses

Method

Mix in the tahini paste with a balloon whisk.

Keep whisking as you slowly mix in the water, the tahini will lighten in colour and thicken.

Then add the lemon juice and it will thicken again,

Taste it, and if you are happy, loosen slightly with a few tablespoons of water. If you prefer it more tangy, beat in more lemon juice.

For the savoury sauce, add the soy sauce and spices and whisk again

For the sweet sauce, add the date syrup after the water.

The sauce can be stores in a plastic squeeze bottle for piping and pouring.