

TAHINI SAUCE

This recipe makes enough sauce for 3 x DK sized pizza shells.
There will be enough sauce left to water down so you can add a drizzle on top of your pizza- optional of course!

In a food processor add the following ingredients:

250 ml of organic tahini (sesame seed butter)
1/2 cup water
1/3 cup freshly squeezed lemon juice
1 tsp sea salt
1 tsp umboshi plum vinegar- optional
2 cloves garlic- mashed and roughly chopped

Process all ingredients together until a smooth paste!

I use approximately 1/4 of this batch per pizza shell.
I prefer a generous amount for flavour- this is up to you?

Enjoy! xo