

TAHINI SAUCE



Preparation : 5 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 6

- 1 clove garlic, peeled, germ removed - juice of 1 lemon - 2 tbsp olive oil - 50 g tahini - 1 tsp honey - 2
-3 tbsp of water

1. Place all the ingredients in the metal bowl. Run the EXPERT programme (without heating) for 1 minute 30/speed 10 until the sauce is smooth but not too thick or runny.

Chef's tip :

The sauce could also be made in the mini bowl of the FOOD PROCESSOR programme.

Cook Expert ■