

Hello

I am delighted to share my first recipe with you! 😊

Yes ! One of my signature sauces which goes so well with vegetarian spring rolls, or a cucumber salad (with mint and coriander !), or a steamed eggplant salad, or a quinoa/bulgur/rice noodle salad with paprika, cucumber, celery.....

Let your imagination run wild !



Recipe for 1 pot of peanut sauce

- 3 generous spoonfuls of organic peanut purée
- 1 soup spoon of toasted sesame oil
- Juice of half a lemon or lime (organic please!)
- 1 pinch of salt or fish sauce
- 1 generous handful of fresh coriander
- 1/2 garlic clove
- 1 teaspoon of honey or agave syrup
- 5-10 spoonfuls of mineral water

Put all the ingredients into blender and mix until you have a smooth sauce.

Add water to obtain the desired texture.

For those who like to spice things up, add some fresh chilis or top with spicy oil.

Yum yum..... So much better than bottled/ready made sauces! 😊

JACQUELINE SHUM

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