

Wafu sauce

Recipe for 12 Tapas

Description

A classic japanese vinaigrette that is as delicious as it is versatile.

Ingredients

Wafu sauce

- 1 Unit(s) Egg
- 250 Ml Canola oil
- 1 Tbsp Tahini
- 1 Tsp Roasted sesame oil
- 1 Tsp Chili paste (sriracha)
- 1 Unit(s) Lime juice
- 3 Tbsp Rice vinegar
- 1 Tbsp Soy sauce

Preparation

- Preparation time **15.00 mins**

Wafu sauce

Separate the egg and place the yolk in a mixing bowl. Add the tahini, sriracha and sesame oil. Emulsify like you were making a mayo. Once all the oil is incorporated, add the lime juice, soy sauce and rice wine vinegar. Season to taste.

Bon appétit!