

กินดี มีสุข



## Ponzu Sauce

### Ingredients

- Takumi Aji® Shoyu I Pun 1 1/2 cup
- Pure Refined Sugar 8 tbsp
- Water 2/3 cup
- Distilled Vinegar Acidity 5% 1 cup + 2 tbsp
- Hondashi 1 tbsp + 2 tsp
- Fresh Lime Juice 1 tbsp + 2 tsp

### Our Products



Takumi Aji®  
Shoyu I Pun  
ทาคุมิ อาจิ®  
โชยุญี่ปุ่น

### Cooking Method

1. Put together Takumi Aji® Shoyu I Pun, water and Distilled Vinegar Acidity 5% then mix them well.
2. Add Hondashi and pure Refined Sugar then stir until they melt.
3. Increase the flavor and refreshing aroma with fresh lime juice and ready to serve.

### Tips

- After it is well mixed, keep them in sealed container and let it rest until cool. With this, it can be kept at 1-5 °C for about 5 days.
- Never melt pure Refined Sugar or Hondashi by heating up on stove as it will alter the texture, aroma and the taste of the sauce.



Hondashi  
ฮอนดะชิ