

Spicy Sesame Sauce

Ingredients

Baisen Goma Creamy Salad Dressing

AJINOMOTO. 1^{1/2} cup AJINOMOTO.

Chili Sauce Medium Hot

2^{1/2} cup

Roasted White Sesame seed

Eat Well, Live Well. Eat Well, Live Wells

Hondashi

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Cooking Method Eat Well, Live Well.

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Eat Well, Live Well.

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Eat VBaisen Goma
Creamy Salad

Creamy Salad
Dressing
น้ำสลัต
ครีมงาคั่วญี่ปุ่น

削減包材 友善環境 袋裝封存鮮美好滋

日本原裝進口

Our Products

焙煎ごまクリーミー

2. Include **Hondashi** and stir until it melts.

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3. Add roasted White Sesame seed, mix all well and keep in sealed container

1. Put together Baisen Goma Shoyu Salad Dressing and chili sauce (medium hot)

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Eat Well, Live Well.

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• Slowly roast white sesame seeds with normal to low heat for 2 - 3 minutes or until the seeds turn brown, shiny and start to pop then let them cool off. Do not add oil

the seeds turn brown, shiny and start to pop then let them cool off. Do not add oil Well, Live Well, while roasting.

• It is able to be kept in sealed container for about 5 days at 1-5 °C.

Adjust sauce spiciness by changing chili sauce either to mildly or very hot

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Hondashi

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