

Mahalo Spicy Lime Sauce

Rezept für 4 Personen



Vegan, Laktosefrei

Zubereitung

Zutaten Mahalo Spicy Lime Sauce

- 120 ml organic soy sauce
- 60 ml mirin
- 1 tbsp sesame oil
- 1/4 pc. Lime
- 1 small ginger piece (approx. 10 g)
- 1/4 pc. Peperoncini
- 1/2 tsp corn flour
- 150 ml water
- 1 spring onion

Zubereitung Mahalo Spicy Lime Sauce

Peel and finely grate the ginger. Cut the peperoncini into fine strips and the spring onion into rings.

Bring all the ingredients (except the spring onion) to boil. Mix the corn flour with a little cold water and thicken the sauce with it.

Add the spring onion and serve at room temperature.