Creamy sesame hotpot dip

About 5 minutes · Sauce for 2



Ingredients

- 2 tbsp Tian Fu sesame paste
- 2–3 tbsp warm water
- 1 tsp light soy sauce; 1 tsp rice vinegar; 1 tsp sliced spring onion

Method

1. Stir the sesame paste in its jar before measuring it into a bowl.
2. Add warm water a little at a time, stirring until smooth and creamy.
3. Mix in the soy sauce and vinegar. Top with spring onion and serve alongside freshly cooked hotpot ingredients.

Mix just before serving. Adjust water, acidity and heat to taste.

Made with Tian Fu



Sesame paste

270g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.