Sweet bean pancake & duck dip



About 5 minutes · Sauce for 2

Ingredients

- 2 tbsp Tian Fu sweet bean sauce
- 1–2 tsp warm water; ½ tsp rice vinegar
- ½ tsp Tian Fu sesame oil, optional

Method

1. Spoon the sweet bean sauce into a small bowl.
2. Mix in warm water and rice vinegar until smooth, keeping the sauce thick enough to cling to a pancake.
3. Add sesame oil if desired. Serve with pancakes, cucumber or roast duck wraps.

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

Made with Tian Fu



Sweet bean sauce

170g / 6oz.



Sesame oil

320ml

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