



Flourishing Kitchen

Lemon Tahini Dressing

Raw. Vegan. Gluten-free.

Prep Time: 5 mins | Soak Time: 0 mins. | Serves: 2-3

Recipe Ingredients:

- 3 tbsp raw tahini
- 2 tbsp lemon juice
- 1 small garlic clove (minced)
- 1 tbsp maple syrup
- ¼ tsp sea salt
- 2-3 tbsp water



You Will Need:

- a blender or a bowl and a spoon for mixing
- spatula
- jar or container with a lid for storing the dressing

Recipe Directions

1. If you're using a blender add all the ingredients and blend until it reaches a smooth dressing consistency.
2. If you prefer to make this by hand, add the minced garlic and salt to the tahini paste and mix it together until combined.
3. Add the fresh lemon juice, maple syrup and continue to stir. At first, it will thicken but carry on mixing and it will gradually come together. Add in the water a tablespoon at a time until you reach your desired dressing consistency.
4. Taste test your dressing and if it needs it, add a little more lemon juice a teaspoon at a time or a pinch more salt.
5. With the help of your spatula pour the dressing into a jar or container ready for use. Will keep fresh in the fridge for 3-4 days.

Enjoy!