



Flourishing Kitchen

Tahini Miso Dressing

Raw. Vegan. Gluten-free.

Prep Time: 5 mins | Soak Time: 0 mins | Serves: 2-4

Recipe Ingredients:

- 2 tbsp tahini
- 1 tbsp sweet white miso
- 1 tbsp lemon juice
- 1 tbsp maple syrup
- 4 tbsp water (more if needed)

You Will Need:

- spoon
- bowl
- jar or container with a lid for storing in the fridge



Recipe Directions

1. Place all the ingredients into a bowl and stir. At first it will thicken but keep mixing and stirring until any lumps have gone. Stir until it all comes together into a smooth and creamy dressing.
2. Taste test and adjust the flavours as needed.
3. Decant into your jar or lidded container for use.

Notes

This will thicken slightly when refrigerated. Do add a teaspoon or two of water to thin it out when using, if you wish too. Will store in the fridge for 2-3 days.