



## *Creamy Garlic Tahini Sauce*

**EASY • 5 MINS**

You'll want to add this sauce to EVERYTHING. The creamy Greek Yoghurt and Tahini create liquid gold, with the honey, lemon and garlic balancing out into a melody of flavours.



**SKILL LEVEL**  
Easy

**PREP TIME**  
5 mins

**SERVINGS**  
4-6 as a dressing or sauce

### Ingredients

- 3 tablespoons tahini
- 2 tbsp [Capilano Honey](#)

Visit [capilanothoney.com.au](https://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

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- 1 cup Greek-style yogurt
- 2 tbsp lemon juice
- 1-2 tbsp extra virgin olive oil
- 1 tsp or whole clove garlic, crushed
- Salt and pepper, to taste

## Method

1. In a medium bowl, combine tahini and honey and mix until smooth – add a teaspoon of the yoghurt or lemon juice to assist. Gradually add yoghurt, lemon juice, olive oil to mixture until a smooth sauce is formed. Add garlic, salt, pepper and mix well.
2. Store in a jar or airtight container for up to 14 days.

Used in this recipe

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