



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 tbs [Capilano Honey](#)

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.

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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

2. Store in a jar or airtight container for up to 14 days.

Used in this recipe

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