



The Edible Garden

Recipe featured at *Garden-to-Table Festival Weekend* demonstration,
October 11

Tahini Sauce

By: Heather Carlucci, Pastry Chef, Print Restaurant

Ingredients

2 garlic cloves
½ teaspoon fine sea salt, or to taste
½ cup well-stirred tahini (Middle Eastern sesame paste)
1/3 cup fresh lemon juice
¼ cup water
¼ cup olive oil
1 teaspoon finely chopped fresh cilantro
1 tablespoon finely chopped fresh flat-leaf parsley
¼ teaspoon ground cumin

Instructions

1. Mince garlic, then mash to a paste with sea salt. Whisk together garlic paste and remaining ingredients until well combined.