Asian dressing

...for Asian salads, bowls or summer rolls. Quick and easy to prepare – try it now!

Zutaten
1 Portionen

100 ml Byodo Asia Sauce
80 ml Soy sauce
60 ml Byodo Lemon Balsam
80 ml Byodo almond oil
100 ml Byodo classic frying oil
0.5 Banana
30 g Ginger
2 Garlic cloves
150 ml Water
Byodo organic sea salt
1 TL Sesame
Herbs, fresh (e.g. parsley, chives or coriander)
1 Lime (juice)

Zubereitung

Put the Asian sauce, soy sauce, lemon balsam, almond oil and classic frying oil into the blender. Peel the banana, ginger & garlic and cut into pieces. Add the water, salt, sesame seeds, fresh herbs and lime juice to the container. Blend all the ingredients thoroughly until they form a homogeneous mass. Season to taste again. Add more Lemon Balsam for more acidity. The dressing can be kept in the

fridge for up to a week.

It goes wonderfully with Asian salads, e.g. a wok salad with chicken, vegetables and nuts, noodles and rice dishes, **bowls** or as a dip for **summer rolls**.

If you only add the fresh herbs and lime juice to the dressing when you are eating, the dressing will keep for 4 weeks in the fridge.