





Try these great Tahini ideas!

Make the perfect Tahini din: Mix 5 tablespoons of Tahini with 100ml water until smooth.

Then add the juice of one lemon and a little salt to taste. If you like, add a little finely Tahini on toast: Take 2 tablespoons of Tahini and add 1 tablespoon of honey, syrup or maple syrup. Mix and then spread on fresh warm toast. Delicious!

Tahini sauce: Mix 5 ablespoons of Tahini with 200ml water and add as a sauce to your fish or roast meat dish. Ideal with a salad, with falafel, and great with chips too!

Stir fry: Add 2 tablespoons of Tahini to your stir fry chicken or pork for Make your own Hummus: Rinse 200g tinned chickgeas and mix with 4 tbspTahini, Make you own mutuums, ruise zwys unnest unestues and mix with 4 inspianni, Itbs plenon Juice, 1 garlic dove, and pinch of salt in a food processor for a few minutes until smooth. Then add more lemon Juice and salt to taste. Perfect hummus;

Tahini Royal is pure Tahini, which means each pack goes further than other brands! Made in the UK by Tahini Royal

(Part of I&E Trading Ltd.) 7 Hove Park Villas, Hove, East Sussex BN3 6HP Tel: 01273 525 981 www.tahiniroyal.co.uk



NO PRESERVATIVES, ADDITIVES OR WHITENING