

JAPANESE SAUCE



Preparation : 2 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 4

- 8 g bunch chives - 1 organic lime (juice + zest) - 3 tsp soy sauce - 2 tbsp rice vinegar - 2 tbsp grapeseed or vegetable oil - 1 cm fresh ginger, grated

1. Wash and finely slice the chives. Set aside.
2. Place the remaining ingredients in a bowl and mix well; add the chives and ginger.

Cook Expert ■

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