

กินดี มีสุข



Ponzu Sauce

Ingredients

- Takumi Aji® Shoyu I Pun 1 1/2 cups or 375 ml
- Pure Refined Sugar 8 tbsp or 120 g
- Water 2/3 cup or 150 ml
- Distilled Vinegar Acidity 5% 1 cup + 2 tbsp or 260 ml
- Hondashi 2 tbsp + 2 tsp or 40 g
- Fresh Lime Juice 1 tbsp + 2 tsp or 25 ml

Our Products



Takumi Aji®
Shoyu I Pun
ทาคุมิ อาจิ®
โชยุญี่ปุ่น

Cooking Method

1. Put together Takumi Aji® Shoyu I Pun, water and Distilled Vinegar Acidity 5% then mix them well.
2. Add Hondashi and pure Refined Sugar then stir until they melt.
3. Increase the flavor and refreshing aroma with fresh lime juice and ready to serve.

Tips

- After it is well mixed, keep them in sealed container and let it rest until cool. With this, it can be kept at 1-5 °C for about 5 days.
- Never melt pure Refined Sugar or Hondashi by heating up on stove as it will alter the texture, aroma and the taste of the sauce.



Hondashi
ฮอนดะชิ