

กินดี มีสุข

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



# Spicy Sesame Sauce

## Ingredients

- Baisen Goma Creamy Salad Dressing 1 1/2 cups or 348 ml
- Chili Sauce Medium Hot 2 1/2 cups or 609 ml
- Roasted White Sesame seed 6 tbsp or 35 g
- Hondashi 1 1/2 tsp or 8.5 g

## Our Products



Baisen Goma II. Creamy Salad Dressing  
น้ำสลัดครีมจากถั่วญี่ปุ่น

## Cooking Method

1. Put together Baisen Goma Shoyu Salad Dressing and chili sauce (medium hot)
2. Include Hondashi and stir until it melts.
3. Add roasted White Sesame seed, mix all well and keep in sealed container

## Tips

- Slowly roast white sesame seeds with normal to low heat for 2 - 3 minutes or until the seeds turn brown, shiny and start to pop then let them cool off. Do not add oil while roasting.
- It is able to be kept in sealed container for about 5 days at 1-5 °C.
- Adjust sauce spiciness by changing chili sauce either to mildly or very hot



Hondashi  
ฮอน-ดาชิ

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

