Ponzu Sauce

Ponzu sauce for halaal restaurants.



Contains Gluten - Soy

INGREDIENTS

- 1l Soy sauce
- 300g Sweet chilli sauce
- 250g White sugar
- 250ml Lemon juice (not lemon concentrate)
- 30g Cajun spice
- 40g Fine table salt

METHOD

1. Add all the ingredients into a mixing bowl.
2. Stir well until all ingredients are mixed well and all the sugar has dissolved.
3. Decant into a sealable container, label and date and store in the refrigerator.
4. Decant into a squeezy bottle for daily use.

EQUIPMENT

- Large spoon
- Big basin
- Sealable Container
- 1 x Squeezy bottle

NOTES

- Ponzu sauce can be kept for 2 weeks.