Sakura Mayo

Japanese mayo, sweet chilli sauce and ginger brine. Yield 1L.

Contains Egg

INGREDIENTS

- 200ml Japanese Mayo (Kewpie)
- 100ml Sweet Chilli sauce (Wellingtons)
- 35ml Ginger Brine

METHOD

1. Mix the Japanese Mayo, Sweet Chilli sauce and Ginger Brine together until well combined.
2. Decant into a 350ml squeezy bottle, label and date.

EQUIPMENT


Bowl

Measuring jug

Large spoon

Whisk

1 x 350ml squeezy bottle (wide opening)

NOTES

- Ensure the squeezy bottle has a slightly bigger opening - the sauce contains small pieces that will block a smaller opening.

WATCH THE METHOD

Sakuro Sauce https://www.youtube.com/watch?v=MLnxBh5pfgA