

Hoisin sauce



A must for any Asian dish! Serve with stuffed cabbage leaves, or why not with crispy tofu pancakes, or as a dipping sauce for dumplings!

What you'll need:

Saucepan, spoon, measuring spoons

Ingredients

- 1 $\frac{1}{2}$ tbsp soy sauce
- 1 tbsp maple syrup
- 1 tbsp mirin
- 1 chopped birds eye chilli
- Pinch of salt and black pepper
- $\frac{1}{2}$ cup water

Method

1. In a saucepan whisk together all of the ingredients and heat over a medium heat
2. Bring to the boil then reduce to simmer until the sauce has thickened
3. If the sauce does not begin to thicken then you can add a tablespoon of cornflour to teaspoon of water and add to the sauce, mixing well



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