Christmas Crudités with Honey Tahini

EASY • 15 MINS

A good dip makes eating your veg a very easy decision. This tasty recipe by @raniengineer is made with creamy tahini, lemon and garlic, with a generous drizzle of Capilano Pure Honey for a touch of sweetness. Pile in whatever's looking fresh and crunchy from the fridge, and put it somewhere everyone can reach.



SKILL LEVEL	PREP TIME	SERVINGS
Easy	15 mins	4-6

Ingredients

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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- Carrots, cut into batons
- Celery, cut into batons
- Lebanese cucumber, cut into batons
- Radishes, sliced thinly
- Broccolini, trimmed
- Cherry tomatoes
- 1 cup tahini
- Juice of 1 lemon
- 2 tbsp warm water
- 1 clove garlic, crushed
- Capilano Pure Honey, to drizzle
- Salt, to taste
- Sesame seeds and fresh parsley, to finish

Method

1. Whisk tahini, lemon juice, warm water, garlic and salt together until smooth and creamy. Add more water if the mixture needs thinning.
2. Pour tahini into a wide shallow bowl or deep plate.
3. Arrange vegetables upright in the tahini.
4. Drizzle generously with Capilano Pure Honey and finish with sesame seeds and fresh parsley. Serve immediately.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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