

Recipes

ORANGE PONZU

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ORANGE PONZU SAUCE

by Japanese Cuisine Classes Recipes

Ingredients

- 150 ml Fresh orange juice
about 3 ~4 oranges
- 120 ml soy sauce
- 50 ml Mirin (sweet sake)
- 50 ml Rice vinegar
- 6g dashi powder or 3 x 6 cm of Konbu (Dried kelp) or 1 pack of dashi

Directions

1. Cut oranges in half.



2. Squeeze them and get 150ml of fresh orange juice. In a bowl combine the juice, soy sauce, mirin and rice vinegar. Mix together and add Dashi and Konbu into the sauce.



3. Keep the ponzu sauce in the fridge over night.