



Green Tahini



- ♥ 4 ½ tbsp. raw Tahini
- ♥ ½ cup of water
- ♥ 1 lemon
- ♥ ½ cup finely chopped Italian parsley
- ♥ 4-5 cloves of garlic (crushed)
- ♥ ¼ tsp. salt
- ♥ A dash of black pepper

1. Mix the raw tahini with water in a bowl. It may seem clumpy and separated to begin with, but keep mixing/stirring with a spoon until it comes together as a beautiful smooth paste.
 2. Squeeze in the lemon.
 3. Add the garlic, salt, and pepper.
 4. Add the parsley, if desired, or keep it out if you would like to start with an original Tahini.
 5. Mix well.
- Adjust salt, pepper, garlic, and lemon to your liking.

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