

BLACK & WHITE SESAME SEED BLEND

4/5/2024

YIELD: 8.5wz = 69 Portions

SHELF LIFE: days

EQUIPMENT: Gloves, scale, Medium sized deep mixing bowl, whisk, measuring spoons, quart containers with lids

AMOUNTS

INGREDIENTS

4 wz.	Roasted White Sesame Seeds
4 wz.	Roasted Black Sesame Seeds
1/2 wz.	Kosher Salt
1 tsp.	Vegetable Oil

PROCEDURE

1. Measure seeds and salt into a medium sized, deep mixing bowl.
2. Use a wire whisk to evenly blend the dry ingredients.
3. Drizzle the oil over the spices while stirring with the whisk. Continue to mix until the oil is fully dispersed.
4. Using gloved hands, lift and sift the spices through your fingers to ensure there are no clumps.
5. Store at room temperature in airtight quart containers. Burp the lids.

C:

T:

F/A:

HR:

SL: days