



## Two Tubers

### All things potato and truffle

#### Korean Truffle Honey Dipping Sauce

##### Ingredients

- 1 tsp Truffle Honey
- 2 tbsp Rice Wine Vinegar
- 2 tbsp Soy Sauce
- ¼ tsp chilli flakes
- 1 white part spring onion finely chopped, or the ends reserved from pancakes
- 2 tsp sesame seeds toasted

##### Method

Place honey in a bowl and mix in rice wine vinegar. I use a small fork.

Add the rest of the ingredients and stir.

Serve with Korean pancakes. Also goes well with Asian dumplings, dim sims and spring rolls.

##### Notes

You can substitute the truffle honey for regular but there is a real difference if you taste the sauces side by side. The one made with regular honey lacks the umami and earthiness that the truffle brings.