

# Peanut sauce



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200 ml unsweetened soy milk  
1 teaspoon ginger powder  
1 teaspoon coriander powder  
2-3 tablespoons soy sauce  
4-5 tablespoons peanut butter

Preheat the soy milk in a saucepan, add all ingredients, mix it well until peanut butter is incorporated and let it boil for a minute. The composition should have the consistency of a thick sauce otherwise add a little bit more peanut butter. After cooling the sauce continues to thicken.

Serve with Asian dishes ([nasi rice](#), [spring rolls](#) etc).