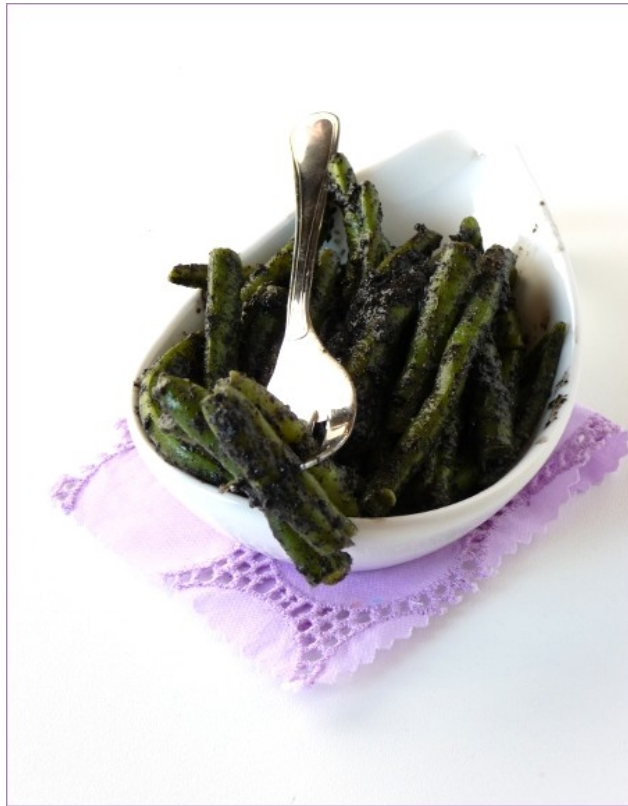


# Green Beans with black sesame pesto

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Serves 🍴🍴🍴🍴

## Ingredients

500 g green beans

### For the pesto

50 g of black sesame

1 tablespoon of soy sauce

1 tablespoon of sugar

1 tablespoon of sake

2-3 tablespoons water (I used that of green beans)

## Method

Clean and wash beans, then cook them steam until very soft but not unmade.

Meanwhile prepare the pesto by placing black sesame seeds in a mortar and crush them. Repeat until a homogeneous powder was formed, this will be facilitated by the use of a blender or food processor with whom to replace the mortar. Put in a saucepan soy sauce, sake, sugar and water and heat until sugar is dissolved, turn off and add the sauce at the sesame seeds crushed, mix and season the beans before serving