

HERBY SAUCE



Preparation : 5 min - **Resting :** -- **Cooking :** -- **Equipment :** Mill attachment

Ingredients : 4

- 125 g pouring yoghurt - 1 tbsp balsamic vinegar - salt & pepper - 1/2 tsp mustard - 1 handful fresh herbs (chives, chervil, etc.)

1. Wash the herbs and carefully pat them dry. Chop roughly.
2. Put the yoghurt in the mill bowl, together with the mustard and vinegar, finishing off with the herbs.
3. Turn the selector to 2 and blend for 20 seconds.