

TARTARE SAUCE



Preparation : 10 min - **Resting :** 30 min - **Cooking :** - - **Equipment :** -

Ingredients : 1 bowl

- MAYONNAISE: - 1 egg yolk - 250 ml sunflower oil - 1 tbsp Dijon mustard - 1 tsp salt, freshly ground pepper - 1 tbsp white vinegar (optional) - TARTARE SAUCE: - 1 red onion, peeled and quartered - 2 tbsp capers - 1 tbsp dried parsley and chives - 5 small gherkins

1. Prepare the MAYONNAISE: All the ingredients must be at room temperature. Fit the food processing bowl. Put the egg yolk, mustard and 1 tbsp oil in the mini bowl, season and run the FOOD PROCESSOR programme for 20 seconds. With the machine running, start adding the oil very slowly through the opening, and as the mixture thickens, add the remaining oil in a thin, steady stream. Refrigerate the mayonnaise for at least 30 minutes before serving. Set aside.

2. Put the red onion, the capers, the dried parsley and chives and the small gherkins into the mini bowl. Chop for 30 seconds using the FOOD PROCESSOR programme, add the mayonnaise and mix for 10 seconds; refrigerate.

Cook Expert ■