

Tartare Sauce

A tangy white dip or condiment to complement seafood or other food that needs a sharp offset flavour, such as chicken goujohs. A little goes a long way.

Inspired by a BBC recipe¹ by *Jo Pratt*.

Capers and gherkins in herby mayonnaise.

Ingredients

- 1 **FAIRTRADE** lemon
- 250 ml mayonnaise
- 50 g capers
- 50 g gherkins
- 3 spring onions
- 50 g fresh herbs (oregano, mint, parsley)

Notes

Use vegan mayonnaise for a vegan dip.

If short of time use 10 ml lemon juice in place of the zest.

Method:

Preparation

Take the zest of the lemon.

Drain and finely chop the gherkins to the size of capers.

Drain the capers.

Skin and finely chop the spring onions.

Wash and chop the fresh herbs.

Assembly

Mix all of the ingredients, and then season with salt and freshly ground black pepper if you wish.

Spoon the sauce into a ramekin and cover with cling film.

Chill until needed.

Serve

Serve chilled with finger food or breaded seafood.

¹http://www.bbc.co.uk/food/recipes/quicktartaresauce_67777