Tartar Sauce

Tartare sauce must always be kept cool - in the fridge or stored over ice. Do not recycle sauces returned from tables.



Contains Egg - Mustard

INGREDIENTS

- 20L C&B low oil dressing
- 3kg Carrots
- 1.4kg Dill Cucumber
- 400g White onion
- 130g OB fish spice
- Egg Free Mayo
- Carrots
- Dill Cucumber
- Mustard Powder / Seeds

METHOD

1. Peel the carrots and the onions and chop or mince them finely. Drain the dill cucumbers and chop them or mince them finely.
2. Mix all the vegetable together.
3. Drain off all the excess liquid. To make this easier, place all vegetables in a muslin cloth and squeeze tightly
4. In a large sealable container, add the fish spice and the minced ingredients to the low oil dressing and mix well.
5. Place 20g Tartare sauce into a small sauce bowl for serving. Cover the rest and store in the cold room.

NOTES

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