



Tartar Sauce

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

Contains Fish - Dairy - Egg



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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Food safety

From the SOP - what the kitchen must not skip on this dish.

TARTARE SAUCE DO NOTS

SOP 9 - Food Book

Don't use the carrot with the peel on. Don't cut the carrots, onions & dill cucumber into different sizes, they should all represent the same size. Don't leave the tartare sauce out overnight, the products in this sauce are raw and will not remain fresh without being refrigerated . 588g 653% 47.8g 797%

TARTARE SAUCE

SOP 9 - Food Book

Each 12.5kg portion contains: 2822g 4031%



ON THE PASS

Tartar Sauce

Method and video links are on page 1.