Mignonette Sauce

Red-wine vinegar, shallot and cracked pepper for oysters. Stir before serving.

Contains Shellfish - Molluscs - Sulphites

INGREDIENTS

- 125ml Red wine vinegar
- 1-2 shallots, finely chopped
- 1 tbsp freshly cracked black pepper

METHOD

1. Mix all ingredients and allow to marinate for at least 1 hour.
2. Store in a sealable container in the fridge.
3. Use as needed. Always stir well before serving.

EQUIPMENT

Chopping board


Vegetable knife


Measuring jug


Sealable container