OB Tartare Sauce

Tartare sauce recipe.



Contains Egg

INGREDIENTS

1 L:

- 10 L C&B low oil dressing
- 1.5kg Carrots
- 1.625g Dill cucumber (700g when drained)
- 200g White onion
- 65g OB fish spice

10 L:

- 20 L C&B low oil dressing
- 3kg Carrots
- 3.25kg Dill cucumber (700g when drained)
- 400g White onion
- 130g OB fish spice

METHOD

1. Peel the carrots and onions and chop or mince them finely. Drain the dill cucumbers and chop or mince them finely.
2. Mix all the vegetables together.
3. Drain off all the excess liquid.
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.

EQUIPMENT

- Vegetable knife
- Large Spoon
- Chopping boards
- Vegetable mincer

TIPS

- Tartare sauce must be used within 3 days.
- Tartare sauce must always be kept cool - in the fridge or stored over ice.
- Do not recycle sauces returned from tables.

NOTES

- Always stir well before serving.
- Serving 20g