

Tartare Sauce

MAKES: 150ml-14 pint

PREPARATION TIME: 10 minutes

COOK TIME: none

INGREDIENTS:

- 150ml mayonnaise (follow [these instructions](#) to make your own from scratch)
- a little freshly chopped tarragon parsley
- 2 tsp of finely chopped drained capers
- 2 tsp of finely chopped gherkins
- a little extra lemon juice

METHOD:

In a large bowl mix the mayonnaise, parsley, capers, gherkins and lemon juice until well blended.

Cover and chill for 1-2 hours before serving.

Cook it with: [Classico olive oil](#)

