

SAUCE VIERGE



Preparation : 5 min - **Resting :** - - **Cooking :** - - **Equipment :** Mill attachment

Ingredients : 4

- 1 beef tomato - 150 ml olive oil - 1 handful fresh herbs (chives, parsley, etc.) - 1 small spring onion - 1 tbsp lemon juice - salt & pepper

1. Rinse the herbs and carefully pat them dry. Chop roughly.
2. Wash and, if necessary, peel) the tomato and cut into pieces. Halve the onion.
3. Put all the ingredients in the mill bowl.
4. Turn the selector to 3 or 4 and blend for 20 seconds.

Chef's tip :

Ideal to accompany steamed fish.