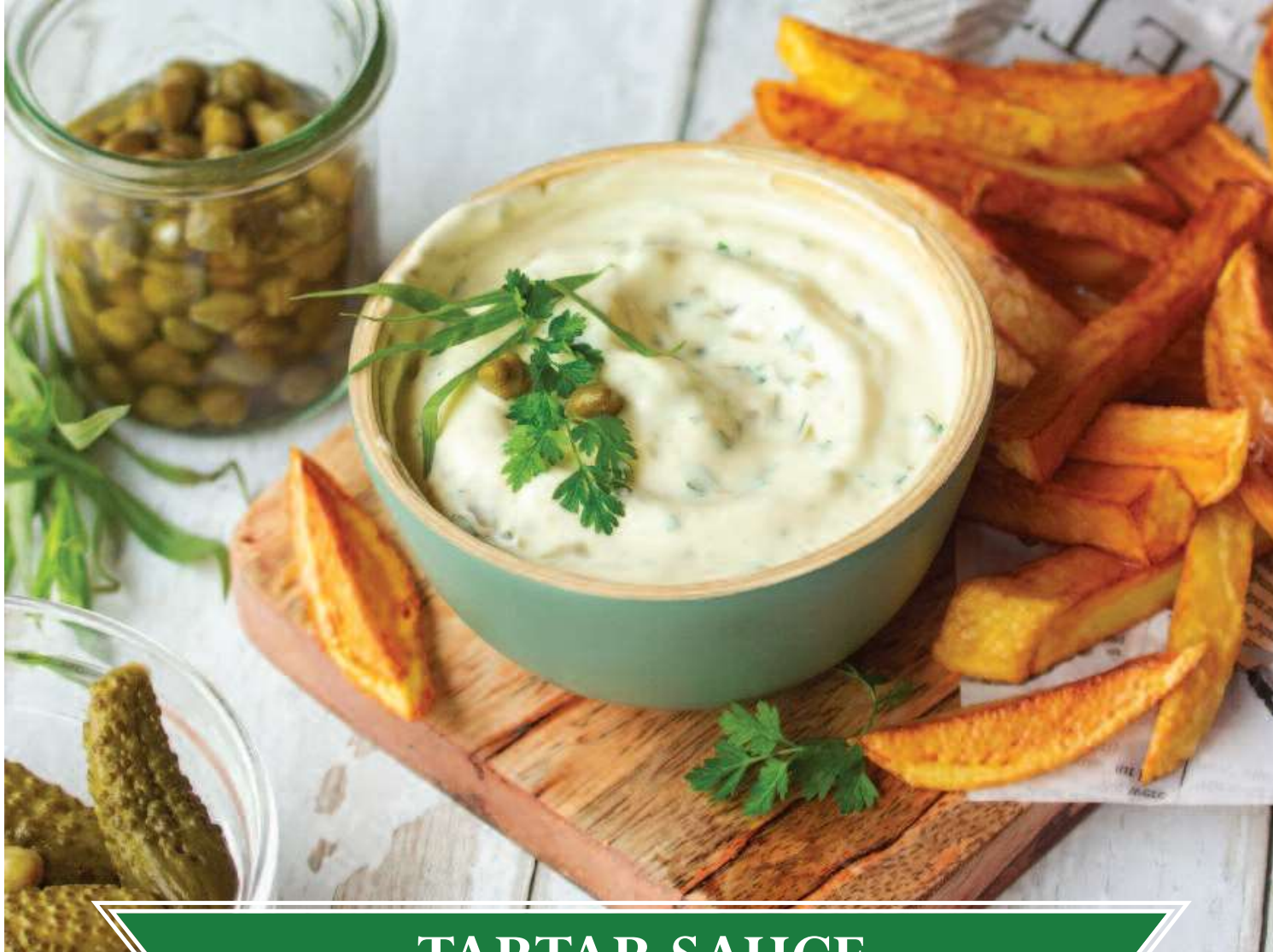




TARTAR SAUCE

Recipe by Vanessa Fouquet

INGREDIENTS (in % of weight):

- Salt: 1.1
- Soy milk: 33.9
- Mustard: 6.8
- Rapeseed oil: 38.1
- Pickles: 10.6
- Capers: 6.4
- Chervil: 0.4
- Parsley: 0.4
- Tarragon: 0.1
- Acacia Fibre 399 Organic: 2.1

INSTRUCTIONS:

1. With a hand blender, mix the soy milk with the mustard, salt, oil, and acacia gum to make a mayonnaise.
2. Finely chop the capers and pickles.
3. Chop the herbs after rinsing them.
4. Finally, mix everything to obtain a sauce, and refrigerate a few hours before tasting, so that the aromas blend well.



Created in 1884, Alland & Robert is a French family company and a global leader in natural plant exudates. Alland & Robert focus is on acacia gum, a dried exudate coming from two varieties of Acacia trees. It has been safely used in food products worldwide for a long time, and is nowadays found in thousands of day-to-day products thanks to its various functional properties. It is particularly appreciated for being 100% natural and vegetal, and for the versatility of its applications.



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