

Chien sauce |

Recipe for 4 servings

Description

Lightly spiced sauce from Antilles

Note

It is possible to make the cut with a knife and a little patience, the result will be better.

Ingredients

Chien sauce

- 50 Gr Green onion
- 6 Sprig(s) Chives
- 4 Sprig(s) Parsley
- 2 Clove(s) Chopped garlic
- 50 Gr Jalapeno pepper
- 100 Gr Tomato
- 0.50 Unit(s) Lime
- 2 Tbsp Hot water
- 50 Ml Canola oil

- Salt and pepper

Preparation

- Preparation time **20 mins**

Preparation

Chop the chives finely.

Peel the onion and chop it roughly.

Cut the tomato into cubes.

Cut the Jalapeno into two or three pieces.

Zest the lime and collect the juice.

Chop the garlic coarsely.

Realisation

Pour all ingredients into a blender (except chives), add water and canola oil.

Blend in short bursts, making sure to keep the texture in the sauce, not trying to liquefy it.

Bon appétit!