

Salad Cream



Recipe By Jaxters

Ref: 1025

Heading: Sauces Dressings & Dips

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 6

Ingredients & Prep

150 ml Double cream

3 Cooked egg yolks

3 tbsp Cider or white wine vinegar

3 tbsp Water

1 tbsp Lemon juice

2 tsp Caster sugar

1 tsp English mustard

1/4 tsp Ground white pepper

1/4 tsp Salt

Suggestion & Tips

You can add some fresh herb if you wish like tarragon or parsley.

Method

Step 1 - Hard boil eggs allow to cool then peel off the white & discard.

Step 2 - Next you will need either a food processor or best a hand/stick blender in a tall beaker or jug, place in the yolks, vinegar, sugar, mustard, lemon juice, salt & pepper, then blitz in pulses pouring in the cream & then the water, if too thick add a little more water to get the consistency you want.