



Sauce Gribiche

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I love this deliciously easy variation on tartare sauce, made using cooked egg yolk instead of the usual raw egg. Parsley is traditional but you can add other herbs – I take inspiration from Matt Moran who uses chervil in his, chives and French tarragon work well too, so feel free to experiment.

Makes a generous ½ cup (125ml)



INGREDIENTS

- 1 egg, hard boiled
- 2 teaspoons Dijon mustard
- 1 tablespoon strained lemon juice (20ml)
- Salt flakes and freshly ground black pepper, to taste
- ¼ cup extra virgin olive oil (60ml)
- 1 tablespoon small salted capers, rinsed and dried
- 3 cornichons, very finely chopped
- 2 teaspoons finely chopped flat-leaf parsley
- 2 teaspoons chopped chervil

METHOD

1. Halve the egg and separate yolk and white.
2. Chop the white very finely and set aside.
3. Mash the yolk, mustard, lemon juice, salt and pepper together until smooth.
4. Slowly whisk in the oil to make a smooth emulsion.
5. Stir in capers, cornichon, parsley, chervil and egg white.
6. Cover and refrigerate.
7. Remove from the fridge about 30 minutes before serving.