



Sweet Mustard & Dill Sauce

This classic Scandinavian sauce is called hovmästarsås in Swedish. Sweet mustard & dill sauce is traditionally served with gravlax and smoked salmon, and is great with any seafood, as a salad dressing or even a dipping sauce for fried chicken.

Makes about 150ml



INGREDIENTS

- ¼ cup vegetable oil (60ml)
- 1½ tablespoons Dijon mustard (30ml)
- 1½ tablespoons honey (30ml)
- 1½ tablespoons white wine vinegar (30ml)
- 1½ tablespoons finely chopped dill (6 teaspoons)

METHOD

1. Place mustard, honey, vinegar and oil in a bowl and whisk together to form an emulsion.
2. Cover and refrigerate until needed.
3. Just before serving, stir in dill.