



How to Make Quick Tartar Sauce

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Category: Sauces, Chef's Advice

Tartar sauce - Perfect side to your favorite seafood dishes.

homemade tartar sauce

Prep Time:

15 mins

Cook Time:

5 mins

Total Time:

20 mins

Servings:

6

The ingredients you need:

3 pcs chicken eggs (yolks)

14 ounces (400 g) sunflower oil

3 ounces (90 g) pickled cucumber

0,7 ounces (20 g) mustard

1 small clove garlic

1 small bunch dill

0,7 ounces (20 g) capers

0,2 ounces wine vinegar

0,6 ounces (18 g) sugar

0,1 ounces (3-4 g) salt

pepper

Let's start !

1

Pour the sunflower oil into a bowl and chill in the refrigerator for 30 minutes.

2

Mix egg yolks with mustard, salt, pepper, sugar, and wine vinegar.

3

Cut the pickled cucumbers into small cubes, finely chop the capers and dill.

4

Pour the oil into the egg-mustard mixture in a thin stream, stirring constantly with a whisk until the oil thickens.

5

Add the chopped ingredients. Add salt and sugar to taste.