

VIRGIN SAUCE FOR WHITE MEAT AND FISH



Ingredients (for one sauce)

- 1 shallot
- 2 kiwis
- 1 tomato
- 1 carrot
- Parsley
- Chives
- Lemon juice
- Olive oil
- Salt and pepper

Preparation:

Dice the shallot, kiwis, tomato and carrot very small and put into a bowl.

Add the finely chopped parsley and chives, salt and pepper, and lemon juice.

Cover all the ingredients with olive oil and mix well.

Serve with white meat or fish.

