

SAUCES

CURRY MAYONNAISE FOR FISH AND SHELLFISH



Ingredients (For 4 people)

- 1 egg yolk
- 1 tsp mustard
- 1 dl sherry vinegar
- 4 dl sunflower oil
- 5 g "Black Pearl" curry or mild Indian curry
- a pinch of salt
- Espelette chilli pepper

Preparation:

Combine the egg, the mustard, the sherry vinegar and the salt.
Slowly whisk in the sunflower oil.

Add the Black Pearl curry.

If the mayonnaise separates, add some cold water and whisk energetically.

Our tip :

Let all the ingredients stand at room temperature to obtain a good mayonnaise and then place it in the fridge.

The Black Pearl can be replaced by a mild Indian curry.

