



Please note: Food images are representative only and not the actual cooked recipes.

## Horseradish – Horseradish sauce

MAKES 200ML ( $\frac{2}{3}$  CUP) • PREP: 10 MINUTES

**V** Vegetarian

### INGREDIENTS

- 4 tablespoons prepared horseradish (fresh or jarred, adjust to taste)
- 150 ml ( $\frac{2}{3}$  cup) sour cream or crème fraîche
- 1 tablespoon mayonnaise (optional, for extra creaminess)
- 1 teaspoon Dijon mustard
- 1 teaspoon lemon juice or white wine vinegar
- Salt and freshly ground black pepper, to taste
- Optional: a pinch of sugar or a dash of Worcestershire sauce

### METHOD

#### 1. Mix the base

In a small bowl, combine horseradish, sour cream, mayonnaise (if using), and mustard. Mix until smooth.

#### 2. Add acidity and season

Stir in lemon juice or vinegar. Season with salt and pepper to taste. Add sugar or Worcestershire sauce if desired for depth.

#### 3. Chill

Cover and refrigerate for at least 30 minutes before serving to allow the flavors to meld.



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