

Créole sauce |

Recipe for 4 servings

Description

Lightly spiced sauce from Antilles

Note

You can play with the toppings that make up this recipe and be creative.

Ingredients

Créole sauce

- 100 Gr Onion
- 2 Clove(s) Chopped garlic
- 50 Gr Jalapeno pepper
- 0.50 Unit(s) Lemon
- 0.50 Unit(s) Lime

Preparation

- Preparation time **20 mins**

Preparation

Peel the onion and chop it roughly.

Cut the piment into two or three pieces.

Zest the lime and lemon collect the juice.

Chop the garlic coarsely.

Realisation

Pour all ingredients into a blender.

Blend in short bursts, making sure to keep the texture in the sauce, not trying to liquefy it.

Bon appétit!