

# Raita sauce

## Recipe for 4



## Description

Indian sauce that goes very well with a naan

## Note

On peut remplacer le yogourt par un fromage à la crème

## Ingredients

### Cucumber and mint raita sauce

- 250 Ml Plain yogurt 10%
- 1 Unit(s) Lemon
- 0.25 Unit(s) Cucumber
- 3 Tbsp Mint

## Preparation

- Preparation time **20 mins**
- Preheat your at **0 F°**

### Preparation

Chop the herbs, grate the cucumber and squeeze out as much water as possible.

### Raita sauce

Mix all ingredients and season with salt and pepper.

**Bon appétit!**