



SAUCE VIERGE FOR WHITE MEATS AND FISH

Ingredients (for 1 salad)

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

Preparation:

Finely dice the shallot, kiwis, tomato and carrot, and combine in a bowl.

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

Cover with olive oil and toss.

Serve with a white meat or fish.