

SAUCES

SAUCE FOR GRILLED FISH

Ingredients (For 4 people)

- 2 kiwis
- 1 bunch parsley, chives and basil
- 30 gr capers
- 1 yellow tomato, 1 red tomato and 1 green tomato, seeded and diced
- 2 lemons
- 30 gr black and green olives
- Pinch of salt and pepper
- Chill in the refrigerator for 3 hours before serving

Preparation:

Chop the kiwis into a brunoise.

Mince the chives, basil and parsley.

Finely chop the capers, tomatoes and olives.

Blend.

Add the lemon juice.

Incorporate the olive oil and yuzu juice.

Adjust the seasoning with salt and pepper.

