



Tartar Sauce and Fresh Cucumber Pickles

15'
Hands on

400 g
Portion(s)

1
Difficulty



Method

For the tartar sauce

- In a food processor, add the [fresh cucumber pickles](#), capers, onion and water.
- Beat until all of the ingredients are broken down and combined but not pureed.
- Line a bowl with a clean, thin kitchen towel and transfer mixture to towel.
- Wrap mixture in towel and squeeze tightly with your hands, until as much liquid as possible is released.
- In a bowl, add 350 g mayonnaise and the strained mixture.
- Stir until incorporated.
- Add some freshly ground pepper, finely chopped parsley and the juice from 1-2 limes, depending on your preferences.
- Season to taste.
- Transfer to a serving bowl and top with some more pepper and parsley.
- Serve.

Tip

For a healthier tartar sauce you can substitute half of the mayonnaise with Greek strained yogurt. It is delicious!

Ingredients

For the tartar sauce

- 100 g [pickled cucumber](#)
- 100 g capers
- 1/2 onion
- 100 ml water
- 350 g [homemade mayonnaise](#)
- pepper
- lime juice, of 1-2 limes
- 1/2 bunch parsley, finely chopped

Διατροφικός πίνακας

Nutrition information per 100 gr.

699 Calories (kcal)	75.0 Total Fat (g)	9.4 Saturated Fat (g)	3.0 Total Carbs (g)
35%	107%	47%	1%
2.2 Sugars (g)	2.0 Protein (g)	1.2 Fibre (g)	1.8 Sodium (g)
2%	4%	5%	30%