

## Tartar sauce with the magimix

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3 min	3 min 0 min	3 min 0 min 3 min	3 min 0 min 3 min 1/10
3 min 0 min 3 min 1/10 10	3 min 0 min 3 min 1/10 10 4	3 min 0 min 3 min 1/10 10 4 14	

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### 3 min 0 min 3 min 1/10 10 4 14

3 sprigs of chives  
2 egg yolks  
2 tarragon leaves  
2 cups of oil  
1 sprig of parsley  
1 sprig of chervil  
1 shallot  
1 tablespoon of vinegar  
Salt  
Pepper

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**<span itemprop="recipeIngredient">3 sprigs of chives<br/></span><span itemprop="recipeIngredient">2 egg yolks<br/></span><span itemprop="recipeIngredient">2 tarragon leaves<br/></span><span itemprop="recipeIngredient">2 cups of oil<br/></span><span itemprop="recipeIngredient">1 sprig of parsley<br/></span><span itemprop="recipeIngredient">1 sprig of chervil<br/></span><span itemprop="recipeIngredient">1 shallot<br/></span><span itemprop="recipeIngredient">1 tablespoon of vinegar<br/></span><span itemprop="recipeIngredient">Salt<br/></span><span itemprop="recipeIngredient">Pepper<br/></span></b>**

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Wash the parsley, chives, and chervil and put them in the Thermomix bowl.

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Peel the shallot, put it in the Thermomix bowl. Add the 2 egg yolks, salt, pepper, and vinegar.

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Set for 30 seconds at speed 4.

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Then program for 3 minutes at speed 4 and pour the oil in a thin stream through the hole in the lid.