

Tartar sauce with the thermomix

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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	

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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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.