

# Yogurt and Chive Sauce with the thermomix

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5 min	5 min 0 min	5 min 0 min 5 min	5 min 0 min 5 min 1/10
5 min 0 min 5 min 1/10 0	5 min 0 min 5 min 1/10 0 4	5 min 0 min 5 min 1/10 0 4 16	

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### 5 min 0 min 5 min 1/10 0 4 16

1 yogurt

1 shallot

1 clove of garlic

1 tbsp of balsamic vinegar

1 tsp of parsley

5 sprigs of chives

Salt and pepper

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**<span itemprop="recipeIngredient">1 yogurt</span><br> <span itemprop="rec**

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Peel the shallot and the garlic clove.

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Place them in the Thermomix bowl and set it to 5 seconds on speed 5.

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Add the remaining ingredients: plain yogurt, balsamic vinegar, parsley, finely chopped chives, salt, and pepper.

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Set for 20 seconds on reverse function at speed 3. Keep refrigerated