

MINT SAUCE



Preparation : 5 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 1 bowl

- 1 bunch fresh mint - 2 tbsp caster sugar - 3 tbsp boiling water - 5 tbsp white wine vinegar

1. Trim the mint, place it in the mini bowl and process for 15 – 20 seconds or until it is finely chopped.
2. Dissolve the sugar in the boiling water and add it and the vinegar to the bowl.
3. Process briefly to mix and leave to cool before serving.

Patissier Multifunction ■

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■