

Herb Mayonnaise

If you don't think you like the sound of this, hold onto your taste buds. They're about to change!

Equipment:	Ingredients
Knife, cutting board and mat Mixing bowl (Lemon squeezer - optional) Small spatula Serving dishes Teaspoons	1 bunch mint 1 bunch parsley 1 tsp dijon mustard 1 tsp salt 1 small jar mayonnaise (about 240-320g) (Juice of 1/2 lemon, if available) freshly ground black pepper, to season

Method:

Remember to clean up your workstation as you go

1. Wash the mint and the parsley thoroughly and remove any leaves that don't look healthy.
2. Pick the mint leaves from the stems.
3. Coarsely chop the mint. Place into the mixing bowl
4. Remove the stalks from the parsley.
5. Coarsely chop the parsley and add it to the mixing bowl with the mint.
6. Measure the mustard, salt and mayonnaise and place them in the mixing bowl with the mint and parsley. If you have a lemon half, add the juice too.
7. Check that all of your ingredients have been added.
8. Mix thoroughly
9. Put the sauce into the serving dishes, scraping every last drop from your mixing bowl. Tidy the edges of the bowl with a cleaning cloth or paper towel.
10. Place a teaspoon in each dish for serving.

