

Chloro Mayonnaise Sauce

Photography by [Darren Bester](#)

(This sauce pairs beautifully with cold fish, such as Trout or Salmon. See my recipe for Cured Salmon [here](#))

Yield: 500ml

Ingredients:

2 x quantities of homemade Mayonnaise ([Mayonnaise recipe here](#))

200g Baby Spinach, stalks removed

10g Chives

20g Parsley, stalks removed

A good pinch of freeze dried Tarragon (or 10g fresh Tarragon leaves)

10g Shallots, peeled and thinly chopped

Method:

Place the spinach, herbs, shallots and 350ml water into a blender and blend on a low speed for 2 minute before increasing the speed and blending for an additional 4 minutes. Place a piece of muslin cloth over a pot and secure it with an elastic band. Pour the mixture on top of the muslin cloth and let it drain through to the pot slowly. After about 10 minutes, pull up the sides of the cloth and squeeze to extract as much liquid as possible. Discard the residue remaining on top of the cloth. Rinse the cloth and keep aside. Put the pot on a low heat, stirring occasionally. Once the liquid starts to simmer, remove from the heat. Over a bowl, again tie the muslin cloth in place and slowly empty the contents of the pot onto the cloth. Leave for 20 minutes to drain. The green puree that remains on top of the cloth at the end of this time, is chlorophyll. Use a spatula to scoop up the chlorophyll & place in a little dish. Using a teaspoon, incorporate a little of the chlorophyll into your mayonnaise until the desired flavour and shade of green is achieved. Season with salt & pepper.

Cooks Note: The Chloro Mayo will keep well for up to 3 days in the fridge.



