



JERNEJ KITCHEN

HORSERADISH CREAM SAUCE

Horseradish Cream Sauce is a simple white sauce made of three ingredients. It goes great with braised, cooked, or roasted meat.

SERVES 6 PEOPLE (SIDE)
PREPARATION: 5 MINUTES

HORSERADISH CREAM SAUCE

100 g (1/3 cup) sour cream

2-inch (5cm) fresh horseradish
grated, or 3 tbsp pure horseradish
(jarred)

1 tsp apple cider vinegar

HORSERADISH CREAM SAUCE

Finely grate the fresh horseradish or use jarred grated horseradish. Add the sour cream and apple cider vinegar. Season to taste with salt and pepper.

TOOLS AND EQUIPEMENT

speed peeler or knife
grater
small bowl