



Two Tubers

All things potato and truffle

Marie Rose Sauce

Ingredients

- 3 tbsp mayonnaise
- 2 tbsp sour cream
- 1 tbsp tomato Sauce
- 1 tsp Worcestershire Sauce
- 4 drops tabasco
- 1 tsp truffle mustard

Method

Place the mayonnaise and sour cream in a bowl. Mix, I like using a fork.
Mix well after each addition of the rest of the ingredients: tomato sauce, Worcestershire sauce, tabasco and the mustard.

Notes

I use sour cream to mellow the mayonnaise. If not, available you can use more mayonnaise.
The truffle mustard does bring another level of umami to the sauce that works well with seafood