Salad Burnet Sauce

The sauce maybe served hot or cold, with chicken, poached or hard-boiled eggs and seasonal vegetables such as asparagus.

- 2 tbs olive oil
- 300ml crème fraiche
- 1 onion – finely chopped
- 4 tbs chopped salad burnet
- 3 tbs flour
- seasoning
- 300 ml good stock (either chicken or vegetable)

Fry the onion in the oil until it is just starting to brown. Lower the heat, stir in the flour and cook for one minute. Gradually add the stock and bring to the boil stirring constantly until the sauce has thickened.

Add the salad burnet leaves and the crème fraiche and mix the sauce well.

Reheat before serving if required hot.