



Cream and Chive Sauce

A creamy sauce ideal as an accompaniment to salmon

Serves : 4
Cooking Time : 5 minutes

Ingredients

3/4 pint / 15 fl oz / 425 ml double cream
Juice of 1 lemon

Herbs & Spices

2 tbsp Chives

Cooking Instructions

Put the cream and the lemon juice into a heavy based pan and bring to simmering point gently. Allow to simmer very gently for 5 minutes. Add the chives and simmer for a further minute before serving.