



## RORY O'CONNELL'S RECIPE

# Horseradish and Walnut Sauce

As unlikely as this combination may sound, in reality it is delicious. I serve it with warm poached trout or salmon but can also easily envisage a meal where it would happily accompany grilled or roast beef or lamb.

### INGREDIENTS

50g shelled walnuts  
50g grated horseradish  
1 level teaspoon caster sugar  
1 tablespoon white breadcrumbs  
75ml cream  
75ml crème fraîche  
Pinch of salt and black pepper

**Serves 6**

### METHOD

Chop the walnuts finely and combine with the rest of the ingredients. Mix gently to combine and taste and correct seasoning.

*Prepared & served by chef Rory O'Connell, co-founder of the Ballymaloe Cookery School with Elisabeth Kamphuis on March 15th 2019 in Splendor, at St. Patrick's Festival Amsterdam, the annual Festival of Irish culture.*