

Biltong Starter with Lemon Fennel Sauce

Ingredients:

- 250g biltong (thinly sliced)
- one sliced lemon
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French salad dressing:

- 30 ml wine vinegar or lemon juice
- 60 ml olive or salad oil
- 5 ml salt
- Freshly ground black pepper to taste
- 30 ml chopped parsley
- 30 ml chopped spring onion
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Lemon fennel sauce:

- 150 ml mayonnaise
- 150 ml sour cream
- 5 ml chopped fennel leaves
- 1 small onion, grated
- 15 ml chopped parsley
- 15 ml lemon juice
- 1 ml mustard powder
- salt and pepper to taste

Garnish:

- Small lettuce leaves
- red pepper (cut into strips)
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Chuck all the ingredients together ingredients for French salad dressing and pour over biltong slices...

Marinate for 4-6 hours...

Chuck all the ingredients together for lemon fennel sauce.

Arrange 4-6 slices of biltong in a fan on each plate and garnish with salad...

Spoon a little sauce onto each plate and serve.

Squeeze over some lemon juice, to make it more piquant...

This will feed you and up to 4 friends...