

## **Summer Herb Dressing**

This is an unusual dressing which is excellent used with baked potatoes or salad. It is easy to prepare and keeps well in the refrigerator for 2 – 3 days.

### **Ingredients:**

2 Hard Boiled eggs  
1 Dessertspoon vegetable Oil, preferably Olive Oil (Extra Virgin)  
1 teaspoon French Mustard  
200gm Cottage Cheese  
1 Dessertspoon lemon Juice  
1 Dessertspoon orange juice  
1 teaspoon grated orange rind  
1 heaped tablespoon finely chopped fresh herbs: parsley, basil, thyme, marjoram etc.  
Salt and Pepper

### **Method:**

Sieve the egg yolks and beat to a paste with the oil and mustard.

Blend the cottage cheese with the orange rind and juice of both the lemon and orange with the egg yolk paste.

Finely chop the egg whites and combine with the main mixture and the chopped herbs.

Season to taste.

**(serves 4 people)**