**Marian’s Horseradish Sauce**

(Approximate proportions)

100g Labneh

1tbs finely grated horseradish root

100ml double cream

1/2tsp English Mustard

Salt & Pepper to taste.

Horseradish is easy to grow and hard to remove! It’s worth it though for the real kick it gives this sauce. It isn’t easy to dig up a whole root but if it snaps don’t despair, it doesn’t matter!

Peel the root and grate it (this will clear your sinuses!) The strength of flavour will probably vary according to the season so the above is approximate.

Mix it all up and leave it to steep for at least an hour before using, for flavours to blend.

Use less cream for a spread for beef or fish sandwiches.