

2 minutes application break

# Tartar sauce



## Facts

**Origin** France

**Dates back** 19th century

**Ingredients** Mayonnaise, pickles, onions, and capers

Condiment for seafood dishes

## MixSing Process



### Design

|             |  |
|-------------|--|
| Shear       | CFD simulations confirms >200,000 s <sup>-1</sup>  |
| Design      | According to European legislation and CE marked    |
| Hygiene     | Complying with EHEDG guidelines                    |
| Viscosity   | Up to 75,000 cP                                    |
| Accessories | Vacuum system, scrape agitator                     |
| Materials   | Stainless steel: AISI 316L. All materials: EC 1935 |

## Insight

Tartar sauce is a condiment made from mayonnaise, chopped pickles, capers, and other ingredients. It is commonly used as a dip or a condiment for seafood dishes, particularly fried fish.

The origins of tartar sauce can be traced back to Europe in the 19th century. According to some historians, the sauce was first made by the Tatars, a nomadic Turkic-speaking people from Central Asia.

The Tatars would prepare a sauce from chopped pickles, onions, and sour cream to accompany their meat dishes. The French later adopted this sauce and named it

“sauce tartare” after the Tatars.

In the United States, tartar sauce became popular in the late 19th century, particularly in the northeastern states where seafood was abundant. The sauce was first served with fried fish, and it quickly became a staple condiment in seafood restaurants and seafood shacks.

Tartar sauce is typically made with mayonnaise as a base, combined with chopped pickles, capers, onions, and sometimes herbs such as parsley or dill. The ingredients are mixed to create a thick, creamy sauce. Some variations also include

lemon juice or mustard for added flavour.

In addition to being used as a dip or condiment, tartar sauce can also be used as an ingredient in other dishes. For example, it can be used as a spread for sandwiches, a topping for baked fish or a salad dressing. Some chefs also use it as a base for other sauces, such as aioli or remoulade, adding additional ingredients like garlic, herbs, or spices. The versatility of the sauce makes it a popular choice in many kitchens.

Additionally, it's a must-have condiment in seafood restaurants and seafood shacks.



The power of simplicity

**Web**  
tps.ltd

**Europe**  
Fejringhusvej 16  
DK-8722 Hedensted  
erik.harbo@tps.ltd

**Rest of world**  
11 Irving Place  
Singapore 369551  
claus.siegaard@tps.ltd