

From the garden

Salsa Verde

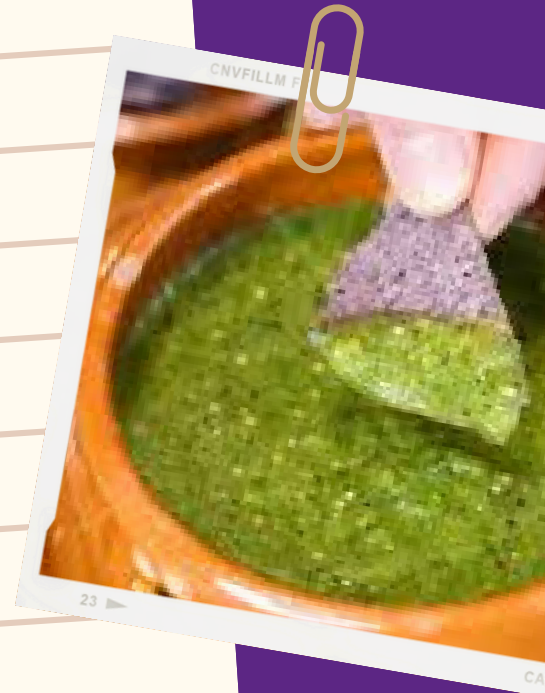


INGREDIENTS FROM THE GARDEN

- 2 big handfuls of fresh flat-leaf parsley
- 1 bunch of fresh basil
- 1 handful of fresh mint

INGREDIENTS FROM THE PANTRY

- 1 small handful of capers
- 1 small handful of gherkins, in sweet vinegar
- 6 quality anchovy fillets
- 1 Tablespoon Dijon mustard
- 3 Tablespoons red wine vinegar
- 8 Tablespoons really good extra virgin olive oil



DIRECTIONS

- Peel the garlic and pick the herb leaves, then finely chop on a large board with the capers, gherkins and anchovies.
- Place in a bowl, add the mustard and vinegar, then slowly stir in the oil until you achieve the right consistency.
- Balance the flavours with black pepper, a bit of sea salt and maybe a little more vinegar.
- Serve with tortillas or crusty bread.

