



JERNEJ KITCHEN

GREMOLATA SAUCE (QUICK AND EASY)

Gremolata is a 4-ingredient, quickly prepared sauce perfect to serve with fish, squid, grilled meat. You can add it to soups and on top of pizza too.

SERVES 8 PEOPLE
PREPARATION: 5 MINUTES

GREMOLATA

5 cloves of garlic, peeled and diced

1 handful of fresh parsley, chopped

120 ml good quality olive oil (1/2 cup)

1 tsp lemon juice (freshly squeezed)

TOOLS AND EQUIPEMENT

chefs knife

cutting board

bowl

jar for storing the sauce

PREPARATION

Place the chefs' knife on the clove and smash it down firmly. Peel the skin, remove the green stem and dice. Finely chop the parsley. Squeeze the lemon to get freshly squeezed lemon juice.

PREP, SERVING AND STORING

In a bowl stir together diced garlic, chopped parsley, olive oil, and freshly squeezed lemon juice. Serve with the dish of your choosing or store in a jar in a fridge for up to 7 days.

TIP

You can reduce the amount of olive oil. Use at least 1 tbsp or up to 1/2 cup (120 ml), depending on your taste and what you will serve the sauce with.