

Gremolata

Parsley, garlic and lemon garnish

This recipe originated in Italy. It can be used to add a beautifully fresh salty lemon flavour to almost any savoury dish including soups.

Equipment:	Ingredients
Measuring cups and spoons Knife Garlic press Lemon zester Citrus juicer Cutting board and mat Teaspoons Small serving dishes Saucers and teaspoons to serve	1 bunch flat-leaf parsley, big stems composted, finely chopped 2 garlic cloves, crushed Zest of 1 lemon Juice of 1 lemon juice (Meyer Lemon if available) 1/2 cup olive oil 1/4 teaspoon pepper, more to taste 1/8- 1/4 teaspoon salt

Method:

Remember to clean up your workstation as you go

1. **Process the ingredients according to the ingredients list**
2. Place chopped parsley, crushed garlic, lemon zest, lemon juice, pepper and olive oil into a small bowl (don't add the salt yet).
3. Stir to mix.
4. Taste test. You are aiming for an equal balance of saltiness and sourness. Add the salt a tiny bit at a time, and keep tasting until it is right. Head Chef has final decision.

How to hygienically taste test:

You will need a clean spoon to use as a ladle, plus other clean tasting spoons for each person. Using a clean spoon, ladle a small portion of the food to a separate tasting spoon, and then taste from that. Wash the tasting spoon immediately after use.

5. If you want it runnier add a little more oil.
6. Place neatly and evenly into small serving dishes, one for each table. Place each dish onto a saucer and add a teaspoon to serve.

