

Gremolata

A classic Italian condiment for adding zest to meats, whether roast or braised. My first encounter was with Osso Buco.

Planning

serves:	4
prep time:	10 mins
cooking time:	n/a

Ingredients

A large handful of flat leaved
parsley
2 garlic cloves, peeled
2 unwaxed lemons
olive oil
Salt & pepper

Method

Pick off all the parsley leaves. Mince or finely chop the garlic cloves. Zest the lemons. Chop these three ingredients together and put the mixture in a bowl. Slacken the mixture slightly with a little extra virgin olive oil and a squeeze of lemon juice.