

Salmoriglio

Salmoriglio is a bit like a variation of *Salsa Verde* from Sicily. Like *Salsa Verde*, it goes very well with plain grilled fish. The eminent Mr. Stein does it with swordfish, which I am sure is very good. I've tried it with grey mullet which was also very good.

The original recipe says that the addition of celery herb/celery leaves is optional but I rather think it would miss something without it. I've increased the lemon juice a tad in place of a splash or two more of water.

Planning

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

Ingredients

6 tbs olive oil
2 tbs water
2 tbs lemon juice
1 garlic clove, finely chopped
1 tbs chopped oregano
1 tbs chopped celery
herb/leaves
1 tbs chopped flat-leaf
parsley
Salt

Method

Whisk together the oil and water until emulsified. Stir in the lemon juice and a pinch of salt to taste. Add the garlic and chopped herbs and stir well.

Reserve until you've grilled your fish and serve with it.