

SALSA MERY

Ingredients:

- 14 gr parsley leaves
- 0,5 gr lemon peel
- 30 gr lemon juice
- 7 gr garlic (morado)
- 4 gr sea salt
- 100 gr olive oil extra virgen

Preparation:

Strip the leaves of the parsley twigs. Cut the peel of a lemon, making sure there is no white membrane on it. Squeeze the lemon and remove any seeds (bitter taste) Peel the garlic and remove the centre part. Mix all the ingredients together with a handmixer at least 2 minutes until it releases a green colour.

Keep refrigerated in a squeeze bottle until serving.

