



CHIMICHURRI

Ingredients:

- 120 ml olive oil
- Juice of half a lemon
- 1 bunch of parsley
- 3-4 cloves of garlic
- 1 red chilli pepper (without seeds
it is less spicy)
- 5 sprigs fresh oregano
- 1 tl YAKINIKU smoked salt
- ½ tl YAKINIKU Szechuan peper

Supplies:

- Mortar and pestle
- Chopping board
- Chopping knife

Start by finely chopping the parsley, garlic and chilli.

Then in the mortar, add the garlic, salt, pepper and lemon zest and mix together.

Now you can also add the chilli, parsley and oregano to the mortar.

The last step is to add the olive oil and lemon juice. Mix this well with the dry ingredients until it is a nice whole.

When you have mixed all the ingredients let it stand for a few minutes and then taste the chimichurri. You can add extra garlic, salt or pepper to taste!

You can combine chimichurri with all kinds of different meats, fish and vegetables so the options of this sauce are endless!