

BUENOS AIRES

CHIMICHURRI SAUCE

Ingredients (for about 50 CL.)

- 30 cl olive oil
- 10 cl wine vinegar
- 6 garlic cloves
- 2 small onions
- 2 tablespoons of parsley cut finely
- 1 tablespoon of dried rosemary or thyme
- 1 pinch of ground Cayenne pepper
- 1 pinch of ground cumin
- 1 teaspoon of coarse salt
- 1 tablespoon of dried oregano
- 1 teaspoon of black pepper from the mill

Preparation:

Bring 8 cl water to the boil with the coarse salt. Once the salt has dissolved, turn off the heat and let the water cool.

Emulsify the olive oil with the vinegar and the salt water.

Chop the onion and the garlic clove and put all the ingredients in a mixer. Let the blended sauce rest for 2 to 3 hours in the fridge before serving.

