Salsa verde



Ingredients

5 dl

- 1 onion
- 4 large gherkins
- 3 sprigs mint, (leaves)
- 2 dessertspoons Dijon mustard
- ½ dl white wine vinegar
- ½ dl balsamic vinegar
- 80 g capers
- 100 g anchovies
- 2 dl olive oil
- 20 [g?] Worcestershire sauce
- 30 g Bresc Basil puree
- ¼ bunch of parsley
- ¼ bunch of tarragon
- salt and pepper to taste

Used bresc products



Bresc Basil puree 450g

Preparation method

Chop the onion finely, chop the gherkins, mint, parsley, tarragon and capers.
Chop the anchovies finely.
Mix all the ingredients well, season with salt and pepper and allow to stand overnight.