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**Gremolata**

**Ingredients**

1 cloves garlic,

1/4 cup freshly chopped parsley

Grated zest of 1 lemon

**Method**

Very finely chop the garlic

Mix all the ingredients together Lightly

Refrigerate until required

Can be made 2 days in advance

Scatter over the dish just before serving

**Uses**

Gremolata is a traditional garnish for Osso Bucco a braised veal shank dish as a garnish to flavour and sprinkle at the end of cooking but just like pesto the concept of gremolata can be evolved and created to add that extra punch of flavor, nutrition, and color to many dishes

Top freshly grilled meats

Seafood

Pasta

Pizza

Roasted vegetable and more!

Variations

Could include the addition of crushed nut, parsley, buckwheat grouts, burghul, coriander, horseradish, smoked paprika and much more