



Garlic sauce

Garlic sauce transforms cold meat or fish into something spectacular. Make double, chill and use later in the week.

Ingredients

- 2 whole heads garlic
- 2 TBS of sherry vinegar
- Handful curly parsley leaves
- 1-2 TBS lemon juice
- 25ml extra virgin olive oil
- Salt and freshly ground black pepper



Serves 6

Method



1. Heat the oven to 150C/gas mark 2
2. Roast the garlic heads for an hour until soft
3. Remove, and once cold, cut in half, squeeze out the cloves and place in a food processor
4. Add the vinegar, parsley and 1 TBS lemon juice
5. Puree, then slowly add the olive oil so it forms a thick emulsion
6. Season, add extra lemon juice if necessary, then cover and chill
7. Serve at room temperature

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