

Gremolata

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 10 minutes

Chef's Notes

The traditional garnish for Osso Bucco but also nice with other braised meats and Roast Chicken. Use sparingly.

Step 1: Make the Gremolata

- 1 Tbsp freshly grated lemon zest
 - 2 Garlic Cloves, finely minced
 - 1/2 Cup finely chopped flat leaf parsely, leafy part only
 - Pinch of Kosher Salt
 - Pinch of freshly ground pepper
- Combine all ingredients and mince together to combine the flavours.