

Salsa verde (for ¼ liter)

Stuffing: 4 tablespoon parsley, cut fine
2 tablespoon pickles, cut fine
1 tablespoon onion, cut fine
1 garlic clove, hacked fine
1 teaspoon capers
½ teaspoon anchovies, cut fine
1 teaspoon mustard
1 tablespoon white wine vinegar
50 ml seed oil
50 ml olive oil
pepper
salt



- Mix the parsley, pickles, onion, garlic clove, capers, anchovies and mustard with white wine vinegar, mix the seed oil and the olive oil slowly to the them and spice with salt and pepper.

Tip:

- The sauce you can use for cooked beef or cooked calf's tongue.
- You can mix the stuffing's with the moulinette or if you have a great plenties you can use also the mincer