

Parsley and Olive Green Sauce



INGREDIENTS

- 2 generous cups of Parsley
- 1 Cup of River Estate Extra Virgin Olive Oil
- 1 tbsp of Lemon Juice
- 2-3 Cloves of Garlic
- 1 tbsp of Dijon Mustard

METHOD

Place all the ingredients in a food processor or blender and whiz for one minute.

The sauce is a beautiful emerald green and is a wonderful accompaniment to fresh fish and cold meats.