Pistachio salsa verde

Recipe by V-ZUG Ltd.

Preparation	15 Mins
Cooking time	5 Mins
Piece	1

A flavoursome herb sauce with pistachios that goes particularly well with pizza and grilled vegetables or as a dip with bread.

Ingredients

30 peeled pistachios, roasted

60 g flat-leaved parsley, leaves pulled off from stalks and coarsely chopped

2 tsp capers, drained

1 clove of garlic, chopped

½ lemon, grated zest and juice

2 tbsp white balsamic vinegar

100 ml olive oil

Some salt

Some pepper

Preparation

Put the pistachios in a food processor and finely grind them. Add the parsley and all the ingredients up to and including the olive oil, purée briefly and season with salt and pepper to taste. Turn the salsa into the prepared preserving jar.

Tips

The pistachio salsa verde can be stored in a tightly sealed container in the refrigerator for about a week.

A mix of basil, mint, chives and parsley can be used in place of parsley.

Accessories

1 preserving jar (able to hold about 200 ml), sterilized

Additional information

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