

# CHIMICHURRI

PREP TIME: 20 MINS | YIELD: 250 ML

## INGREDIENTS:

### CRÊPES

- 95 g Red onion, chopped fine
- 1.5 g Jalapeño chilli, chopped fine
- 8 g Garlic, chopped fine
- 30 ml Red wine vinegar
- Salt to taste
- 35 g Fresh coriander, rough chopped
- 15 g Fresh parsley, rough chopped
- 100 ml Olive oil

## LET'S MAKE THE CRÊPES:

- 1** Macerating the Base: In a medium bowl, combine the finely chopped red onions, finely chopped jalapeño chilli, finely chopped garlic, red wine vinegar, and a pinch of salt. The salt will begin to draw out the moisture from the onions and chilli, softening them slightly and allowing the flavours to meld. Let this mixture sit for about 10 minutes to macerate, which will soften the sharpness of the onion and garlic.
- 2** Adding the Herbs: Stir in the roughly chopped fresh coriander and parsley. The rough chop allows for the herbs to release their oils and flavours while maintaining a rustic texture in the sauce.
- 3** Emulsifying the Oil: Using a fork or a whisk, gradually whisk in the olive oil until the mixture is well combined and the oil is evenly distributed throughout the herbs. This technique ensures that the oil is incorporated without breaking down the herbs too much, which would result in loss of texture.
- 4** Resting the Sauce: Allow the chimichurri to sit for a few minutes before use to let the flavours meld together. This resting time is crucial for the infusion of flavours.



## NOTES:

- 1** Storage: Chimichurri can be stored in an airtight container in the refrigerator for a few hours before serving to enhance the flavours, or it can be used immediately as a marinade or sauce.
- 2** Adjustments: For a thinner consistency, a splash of water or additional vinegar can be added. If a spicier sauce is desired, more jalapeño can be incorporated.



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