HOOKED ON FISH

Fresh. Simple. Sustainable.

Gremolata
(HOF)

Usually Gremolata is associated with Osso Bucco, but we love it with fish too. Think of it as an Italian version of salsa. Make sure to finely chop everything – or use a micro-plane for the garlic and lemon zest.

You can double or triple this recipe, then mix the leftovers with butter and freeze it for future use.

6 tablespoons finely chopped parsley
1 lemon, zested, then finely chopped
2 cloves garlic, grated with a micro-plane (or very finely chopped)
Salt to taste

Grate the garlic and lemon onto the chopped parsley. Add a touch of salt to taste. Continue chopping until everything is mixed together.

NOTE: If using to coat whole fish (or fish fillets), add approximately 2 tablespoon of olive oil to make a paste.