



**HAYES & HAYES**  
O U T F I T T E R S

***GREEN CHIMICHURRI***

**INGREDIENTS:**

- ★ Parsley (4 tbsp)
- ★ Garlic cloves (5 units)
- ★ Green peppercorn milled (1 teaspoon)
- ★ Black pepper (1 teaspoon)
- ★ Egg white (2 units)
- ★ Fine salt (2 teaspoon)
- ★ Alcohol vinegar ( $\frac{1}{3}$  cup)
- ★ Sunflower oil

**DIRECTIONS:**

1. Chop a little parsley and garlic, place in a bowl, add the green pepper, pepper, salt, egg whites and vinegar.
2. With the help of a hand mixer crush the mixture until a homogeneous mixture is obtained, add oil in the form of thread while mixing until obtaining a consistency of mayonnaise, approximately one and a half cups of oil, depending on the size of the eggs. Store in the refrigerator for up to 2 days.

**Chef: Daniel Quiuan**