



Salsa Verde with Cobram Estate Citron Extra Virgin Olive Oil

The Cobram Estate Citron extra virgin olive oil with lemon is outstanding and now that fresh herbs are available most of the time, this dressing is served great with grilled fish, chicken or vegetables.

2 tbsp chopped parsley
2 tbsp finely cut chives
1 tbsp finely cut dill
salt and freshly ground pepper
juice of one small lemon
1 tsp English mustard
4 tbsp Cobram Estate Citron Extra Virgin Olive Oil with Lemon
1 tbsp baby capers, or large ones, cut into small
1 clove garlic, finely chopped

Serves 4

Citron Extra Virgin Olive Oil with Lemon



Grown and pressed on the estate, Cobram Estate Citron is a fine finishing oil, with a fresh olive flavour, and a clean, delicate lemon finish.

Use for dressing Asian or Greek salads and drizzling over barbequed seafood, antipasto, green vegetables and chicken.

Prepare the herbs.

Place a little salt and pepper in a medium bowl. Add lemon juice and mustard and whisk well. Slowly add the Cobram Estate Citron Extra virgin olive oil with lemon, whisking as you go. Add the herbs, capers and garlic. It's now ready to serve!

Enjoy your meal,

Gabriel Gaté