

SALSA DI NOCI

- 1 slice white bread, crusts removed
- ½ cup of milk
- 5 oz of walnuts—reserve a couple for garnish.
- 2 tablespoon of grated Parmesan
- 1 garlic clove, peeled
- 2 tablespoon of olive oil
- 2 T lemon juice
- 1 teaspoon salt
- ½ teaspoons black pepper
- chopped parsley, to garnish

1. Place the bread into the milk and leave to soak for a couple of minutes.
2. Put the soaked bread into a blender along with the walnuts, Parmesan, garlic and oil.
3. Blend to a smooth paste, slowly adding the leftover milk back in to reach a smooth consistency.
4. Add salt, pepper and lemon juice to taste.
5. Place in a small bowl.
6. Garnish with reserved walnuts and chopped parsley.

Equipment:

Bowl

Blender or food processor