



SIP

CELEBRATE

SAVOR

11TH ANNUAL **OLIVE SEASON**

DECEMBER -FEBRUARY **SONOMA VALLEY**
a Season of Festivities in **REAL WINE COUNTRY**

Molho Cru raw sauce

MANUEL AZEVEDO, LASALETTE RESTAURANT

makes 1 cup / 300 grams

2 medium shallots, 1/8-inch dice
2 cloves garlic, 1/8-inch dice
¼ cup (59 grams) white wine vinegar
½ cup (112 grams) extra virgin olive oil

1 tablespoon (15 grams) puréed tomato puree
¼ cup (10 grams) minced flat leaf parsley
1 teaspoons (5 grams) fine sea salt (or to taste)
Piri piri sauce or other hot sauce

Although this is a simple sauce, taking extra care with the knife work will not only ensure it achieves the highest level of flavor, but also that it adds a lively and colorful stroke to your dish presentation. Molho cru is traditionally served on fried fish such as sardines or Spanish mackerel. For variety combine equal parts molho cru and diced Picholine olives or tomatoes. You can serve it over just about any seafood from grilled sardines to steamed mussels to baked salmon. Ideally you should use this sauce immediately after it's prepared so its freshness shines through. But don't forget any leftover sauce makes a terrific marinade.

Combine the shallots, garlic, vinegar, olive oil, and tomato puree. Adjust the seasoning with piri piri sauce and salt. The hotness of the sauce and flavor of the salt should be identifiable. Stir in the parsley (and diced tomatoes or olives if using) just before serving.