Chimichurri

Typical Chimichurri contains parsley, oregano and lots of garlic. Borage, and indeed mint leaves, can replace some or all of the parsley to make a delicious alternative to serve with chicken and fish.

- 30 g roughly chopped parsley and young borage leaves mixed
- 15 g oregano leaves (or 2 tbs dried herb)
- 1 heaped tsp red pepper flakes
- 60 ml wine vinegar
- 1 tsp salt
- 60 ml water
- 120 ml olive oil

Add everything to the food processor except the oil and turn on to chop the herbs. Keep the motor running and slowly pour in the olive oil until it is all combined, a bit like making mayonnaise. The best taste develops if you make this a few hours before serving.