

MORETUM



Preparation time: 40

Cooking time: 0

Preparation

Preparation with Mortar:

1. Crush the garlic cloves.
2. Add the chopped herbs and mash.
3. Add the cheese cut into small cubes and mash.
4. Blend the paste.
5. Add the oil in a thin stream until the mixture absorbs it.

Preparation with Thermomix or Blender:

1. Blend the garlic and herbs with a bit of oil.
2. Add the cheese and half of the oil.
3. Gradually add the oil until the desired texture is achieved.

Ingredients used in this recipe:

20 g mint
10 g celery leaves
20 g parsley
50 g basil
250 g semi-cured cow's cheese made from raw milk
250 g cured cow's cheese made from raw milk
200 ml extra virgin olive oil from Menorca
4 garlic cloves
10 ml garum

Storage: Keep refrigerated at 4 °C.