

and

*Don Camillo Restaurant,
Siracusa*

Siracusa Lemon Salmoriglio

Ingredients

1 clove of garlic
Extra-virgin olive oil
A sprig of oregano
Salt
Black pepper
2 Siracusa lemons



This condiment is typical of southern Italy. Crush the garlic in a bowl, add the oil, oregano, and ground black pepper. Separately, juice the lemons, discarding the pips. Dissolve the salt in the lemon juice and add the rest of ingredients. Ideal to accompany roast meats and fish.