SALSA VERDE

**Equipment**
- small bowl
- juicer
- spoon

**What to do**
1. As each ingredient is chopped or sliced, transfer it to the same small bowl.
2. Stir in oil and adjust seasoning with salt and pepper.
3. Don't add lemon juice until you are ready to use the sauce, as it will dull its beautiful green colour.
4. On the other hand, any leftovers will still taste great so don't throw them away, just store them closely covered with plastic film in the refrigerator.

**Ingredients**
- 1 spring onion, trimmed and very finely sliced
- 1/2 cup chopped flat-leaf parsley
- 1 tablespoon chopped rocket leaves (long ends removed)
- 3 cornichons, sliced
- 1 tablespoon salted capers, soaked in hot water and rinsed
- ¼ cup extra-virgin olive oil
- sea salt and freshly ground pepper
- finely grated zest and juice of ½ lemon