



## NAMIBIAN WAGYU SOCIETY

### Mango Chimmichurri

1 cup	fresh coriander
1 cup	fresh parsley (the flat leaf works best in this recipe)
1/2 cup	fresh mint leaves
4 cloves	garlic
180 ml	olive oil
50 ml	apple or red wine vinegar
30 ml	honey
1	mango

Wash the herbs, remove stalks

Peel the garlic and chop

Chop the herbs and garlic as fine as possible

Mix the herbs and garlic with Salt and freshly ground Black Pepper the oil, vinegar and honey

Peel the Mango and dice very finely

Mix all the ingredients

Put in an airtight container and let it develop its unique flavour.

As an alternative blend the herbs, chopped garlic, salt and pepper with the vinegar

Add the oil and pulse to mix

Add the blended mixture to the finely diced mango

The cloudy colour of the blended oil will clear up when settling