

Marinated fresh garlic in tarragon oil

- 3 bulbs of fresh garlic
- 10 tarragon leaves
- and olive oil.

- Peel cloves of garlic. Arrange them in a pan of cold water, then raise the water with boiling. As soon as the water boils, drain cloves of garlic, then begin again the operation twice.

- Rinse and chop the leaves of tarragon.

- Arrange cloves of garlic in a jar, add the tarragon, and cover at the level of olive oil. Close the jar, and let marinate at least 4 weeks.

■ *Small cloves of garlic, very sweet to be crisp in the aperitif. You can add spices and spices according to your taste. You will can use the oil for your salads.*

