

The Magic of Vinaigrette

The wonderfully tasty and savoury mixture of extra virgin olive oil and vinegar that makes your salad & appetizers stand out pre-dinner. Three parts oil and one part vinegar is the gold standard ratio. But oil and water don't embrace! The secret is what keeps them together...Emulsifiers!

Emulsifier is the bonding component that holds oil and water molecules together and either makes or breaks your vinaigrette. Mustard, mayonnaise, egg yolk, honey are great choices, but our favourite is sautéed shallot with a dash of honey mustard. Vary the proportions and ingredients to make your vinaigrette and share the results with us.

