



Green salad with a vinaigrette

Recipe by V-ZUG Ltd.



Preparation	15 Mins
Cooking time	10 Mins
Portions	4

A seasonal green salad dressed with a vinaigrette made with grape seed oil, shallots and herbs that adds a pleasant sharpness. It can be enjoyed all year round and be served as an accompaniment or a simple starter.

Vinaigrette

- 2 tbsp Dijon mustard
- 50 ml white balsamic vinegar
- 100 ml herb-infused vinegar
- 200 ml rapeseed oil
- 50 ml grape seed oil
- 100 ml vegetable bouillon
- 1 tsp Worcestershire sauce
- 1 tsp sugar
- 2 shallots, chopped
- 5 sprigs of flat-leaved parsley, plucked leaves
- 2 sprigs of oregano, plucked leaves
- 1 sprig of basil, plucked leaves

For serving

- 200 g salad leaves

Vinaigrette





Put the Dijon mustard together with the rest of the ingredients in a tall vessel and blend to a smooth purée with a hand blender.

For serving

Arrange the salad leaves in a large bowl or on plates and drizzle over a little vinaigrette.

Tips

The vinaigrette will keep in a clean, sealable bottle in the refrigerator for up to a week.

Choose salad leaves according to the season – opting for radicchio, endive or chicory during the cooler months and tender salad leaves and herbs during the warmer months.

