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.

Additional information

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