



Champagne Vinaigrette

Ingredients

- 2 T **Gustare Champagne Vinegar**
- 1/8 t sea salt
- 1/4 t Dijon mustard
- 6-8 T **Gustare Athenolia EV Olive Oil**
- freshly ground pepper
- 1 small shallot, minced

Directions

In a small bowl whisk the vinegar, salt and mustard. Slowly whisk in the olive oil to emulsify. Add pepper and shallots. Taste and correct for seasoning.
Yields approximately 1/2 C.

to taste, to enjoy, to savour

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