



Walnut Vinaigrette

Ingredients

- ½ T Dijon mustard
- ½ C roasted walnut pieces
- 2 T orange juice, freshly squeezed and strained
- 2 T **Gustare Champagne Vinegar**
- ½ C **Gustare Roasted French Walnut Oil**
- sea salt, to taste
- freshly ground pepper, to taste

Directions

In a food processor, puree Dijon mustard, walnuts, orange juice and vinegar until smooth. With processor on, slowly add oil. Season with salt and pepper. Taste and correct for seasonings.

to taste, to enjoy, to savour

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