



## 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*