

Classic Vinaigrette

A three-minute jar dressing that makes any garden salad taste finished

DIFFICULTY Easy
COURSE Sauce
CUISINE French



PREP
5 min



COOK
0 min



TOTAL
5 min



SERVES
8



FREEZES WELL
No

01 Ingredients

- 80ml extra virgin olive oil
- 2 tbsp red wine vinegar
- 1 tsp Dijon mustard
- 1 tsp honey
- 1 garlic clove, finely grated
- 1 tbsp finely chopped fresh parsley, basil or dill
- ¼ tsp salt
- ¼ tsp black pepper

02 Method

1. Put the vinegar, mustard, honey, garlic, salt and pepper in a clean jar with a tight lid.
2. Add the olive oil and the chopped herbs.
3. Screw the lid on tightly and shake hard for 20-30 seconds until thick and creamy.
4. Taste on a lettuce leaf and adjust with more salt, honey or vinegar. Shake again before each use.

04 Common mistakes

- **Pouring the oil in first** — the mustard and vinegar need to be mixed together before the oil goes in, or it will not emulsify as well.
- **Dressing the salad too early** — the acid wilts leaves; toss just before serving.
- **Using too much vinegar** — start with the 3:1 ratio and add more acid a little at a time.
- **Using stale herbs** — a dressing is only as bright as its herbs, so pick them fresh.

03 Notes & substitutions

- Use the classic ratio of 3 parts oil to 1 part vinegar, then adjust to taste.
- Swap the red wine vinegar for apple cider vinegar, white wine vinegar or lemon juice.
- Add a teaspoon of finely chopped chives or shallot for extra bite.
- Mustard is the emulsifier - leave it out and the dressing will separate faster.
- Double or triple the batch and keep it in the jar in the fridge.

05 Storage & leftovers

FRIDGE	Up to 1 week in a sealed jar. The oil may solidify; stand it at room temperature for 15 minutes and shake.
FREEZER	Not recommended.
WITH FRESH GARLIC	Use within 4-5 days and keep refrigerated.