

High Barn Oils

The home of english linseed

Linseed Vinaigrette

Nowadays, salads are for all seasons and this delicious nutty linseed vinaigrette will pep up any salad. It takes just seconds to make and probably minutes to devour! The salad is delicious served with cheese, or cold meats or how about a hunk of freshly made bread to mop up those delicious juices...

Ingredients:

- 1 clove of crushed garlic
- 1 tablespoon finely chopped shallot
- 1 teaspoon caster sugar
- 1/2 teaspoon salt
- Some freshly ground black pepper
- 1/2 teaspoon dried herbs of Provence
- 1 teaspoon english mustard
- 150mls High Barn Oils Culinary Linseed Oil
- 40ml white wine vinegar or cyder vinegar
- 40ml lemon juice

Simply:

Mix the garlic, sugar, mustard, herbs, salt, Shallot and pepper together in a jug. Add the linseed oil. Beat in the white wine vinegar and lemon juice until thoroughly blended. Tip into a bottle, shake and its ready. Serve fresh with the salad of your choice!