White Wine Vinaigrette

Four parts olive oil to one part white wine vinegar make a gentle dressing for tender salad leaves.

MAKES 100 ML / SMALL JAR WITH A LID

Prep 5 min



Ingredients

20 ml white wine vinegar (1 Australian tablespoon)

80 ml olive oil (4 Australian tablespoons)

A small pinch of fine salt and a little freshly ground black pepper, to taste

In the kitchen

1. Dissolve
Swirl salt and pepper into the vinegar.

2. Shake
Add the oil, secure the lid and shake until cloudy.

3. Taste
Try it on a salad leaf, adjust and shake again before dressing.

KOOK'S SECRET

Dissolve the salt in the vinegar first. Once the oil is in the jar, the salt takes longer to find the vinegar.

White Wine Vinaigrette

The full method

01 **Season the vinegar**
Pour the white wine vinegar into a clean jar. Add a small pinch of salt and a little pepper. Swirl until the salt dissolves.

02 **Mix**
Add the olive oil and screw on the lid. Shake for 10–15 seconds until the dressing is cloudy and the oil forms tiny droplets. A small bowl and whisk do the same job.

03 **Taste and adjust**
Dip a clean salad leaf into the dressing. If it tastes too mild, add a few drops of vinegar. If it catches at the back of your throat, add a teaspoon of oil and taste again.

04 **Dress the leaves**
Shake again just before use. Put the dry leaves into a roomy bowl, add a spoonful of dressing and toss gently. Add a little more only if some leaves still look dry.

FROM MARK'S KITCHEN

Try the dressing on a leaf. A spoonful on its own tastes much stronger than it does on the finished salad.