

KATES EASY SALAD DRESSING

Makes ca. 800ml

Ingredients

300ml Olive Oil

150ml Balsamic Vinegar

150ml Water

1/4 Teaspoon freshly Ground Pepper

2 Teaspoons Sugar

2 Dessert Spoons Kates Homemade Raspberry Vinegar

30g Roasted Pinenuts

1/2 Teaspoon Salt

1 Large Bunch Fresh Basil chopped (incl. stalks)

Put all ingredients into a bowl with a high rim and puree together with a hand blender. I fill it up into glass jars and keep it in the fridge.

Keeps in the fridge for about 3 weeks.

TIP: You can also use the dressing as seasoning for sauces, dips and even my Italian Pasta Salad.

Bon appetit!

KÜCHENSCHMIDE

