

SALAD DRESSINGS

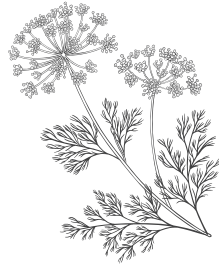
These are my favourite go-to salad & vegetable dressings that can transform the simplest of dishes in next to no time. I tend to make and store them all in small glass jars, as it's so easy then to screw the lid back on and keep them in the fridge for another day (most last a week or so like this). Simply add all ingredients into the jar, then whisk to combine (or securely add lid and shake vigorously), taste and adjust seasoning, then pour.

Many thanks to Aspall for partnering with me to bring you these dressings.



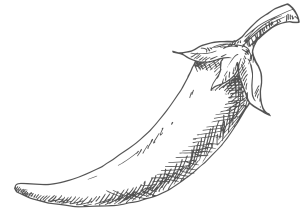
Everyday Vinaigrette

100ml extra virgin olive oil
2 tbsp Aspall Organic Cyder Vinegar
1 tsp Dijon mustard
Pinch of salt



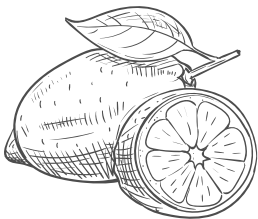
Dill & Mustard

200ml extra virgin olive oil
2 tbsp Aspall Organic White Wine Vinegar
1 tsp grainy mustard
1 tsp Dijon mustard
1 tbsp honey
1 tsp chopped dill
1 tbsp spring onions, finely chopped
1 clove garlic, grated



Chilli & Lemon zest

4 tbsp olive oil
2 tbsp Aspall Organic White Wine Vinegar
1 lemon - zested
1/2 fresh red chilli, very finely diced (or 1/2 tsp chilli flakes)
1 small garlic clove, grated
Pinch of salt



Creamy Tahini

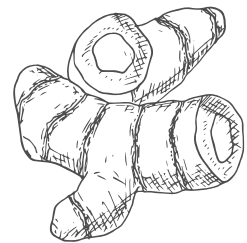
3 tbsp tahini
2 tbsp Aspall Organic Cyder Vinegar
25ml warm water*
1 tbsp tamari or soy sauce
1 tsp white miso (optional)

*You may need a little more water if you'd like a thinner consistency.



Hazelnut & Parsley

4 tbsp extra virgin olive oil
2 tbsp Aspall Organic Red Wine Vinegar
25g toasted hazelnuts, finely chopped
1 bunch fresh parsley, finely chopped
Pinch of salt



Ginger & Coriander

1 tbsp toasted sesame oil
2 tbsp Aspall Organic Cyder Vinegar
2 tbsp coriander leaves, finely chopped
1/2 red chilli, de-seeded & finely diced (or 1/2 tsp chilli flakes)
1 garlic clove, grated
1 tsp fresh ginger, peeled & finely grated
1 tbsp brown sugar of choice
Pinch of salt

CREATED IN PARTNERSHIP WITH

