

LEO TEATERO

Honey Dijon Vinaigrette



Metric /Imperial

$\frac{2}{3}$ cup/ 156ml of Olive Oil
 $\frac{1}{3}$ cup/ 79ml of Apple Cider Vinegar
1 tablespoon / 5 g of Dijon Mustard
1 teaspoon/ 2g of honey
Cracked pepper and sea salt

Mix all ingredients in a jam or Mason jar and shake to combine. *Option: add $\frac{1}{3}$ fresh chopped herbs*

Caesar Salad Vinaigrette



Metric /Imperial

$\frac{2}{3}$ cup/ 156ml of Olive Oil
2 tablespoons/ 10ml of Freshly Squeezed Lemon
1 tablespoon/ 5 g of Dijon Mustard
1 teaspoon/ 2g of Worscheshire Sauce
1 egg yoke
2 minced cloves of garlic
4 finely chopped anchovies
Cracked pepper and sea salt

Mash the garlic and anchovies together in a wooden or ceramic bowl. Do not use a metal bowl or the dressing with taste metallic. Mix all ingredients in a jam or Mason jar and shake to combine. Adjust with lemon juice and honey if needed. Serve with lots of Parmesan cheese, crumpled fried bacon and homemade croutons.