

HOW TO MAKE VINAIGRETTE : Placez les commentaires dans le bon ordre

	1.		4.
	2.		5.
	3.		6.

- ⇒ Then add 5 tablespoons of oil, again of your choice. Give everything a really good whisking. Whisk again before dressing the salad.
- ⇒ Next add 1 teaspoon of mustard, and really work it in.
- ⇒ Begin by placing 1 teaspoon of sea salt in a mortar with 1 teaspoon of whole black peppercorns, and crush them all with the pestle.
- ⇒ You can use red or white wine vinegar, a different mustard or no mustard; if you like it sharper, use more vinegar, and if you want it less sharp use more oil..
- ⇒ Now add 1 tablespoon of the vinegar of your choice, balsamic and sherry vinegar combined are my favourites, and work these in in the same way. Cider vinegar is particularly good in vinaigrette for a potato salad

