

Opal Basil Dressing

Description:

Serving Size: 2 Liter

Categories: Dressing

Cost Per Liter	
\$	4.56

Action **Date** **Initials**

Created: 8/13/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
0.600	kg	Shallots	minced	20-10000864
0.375	lt	Sherry vinegar		20-100014968
1.000	lt	Vegetable oil		20-100001608
0.250	lt	Olive oil		20-100001607
0.150	kg	Opal basil leaves	chiffonade	20-100014977
0.050	kg	Salt		20-100001323
0.005	kg	White pepper	freshly ground	20-100001299

Method of Preparation:

- Sweat the shallots in a little oil, season and continue to sweat until they are tender but not colored.
- Pour in the vinegar and bring to a boil.
- Remove from the heat and allow to cool.
- Whisk in the oil and season to taste with salt and pepper.
- When dressing the salad add in the julienne of the opal basil.