



RECIPE

WHAT YOU NEED

- ZWEIFELT REDWINE VINEGAR
- OLIVE OIL
- MUSTARD
- SUGAR
- BLACK PEPPER
- SEA SALT
- HERBS (OREGANO, ROSEMARY, BASIL AND/OR SAGE)



PREPARATION

1 Combine Red Wine Vinegar Zweifelt and the finest "extra vergine" olive oil in a ratio of 1:2 with a small amount of smooth mustard, a tiny pinch of sugar, black pepper and fine sea salt.

2 Stir in an ample amount of finely chopped herbs, such as oregano, rosemary, basil and/or (a small amount of) sage.

3 If the juice from a couple of fully ripe tomatoes is added to this Italian dressing, it becomes a tomato dressing, which goes wonderfully with such tangy lettuce types as radicchio and Belgian endive (chicory).

TIPP: The easiest way to make tomato juice is to cut open the tomatoes and crush them in your hand – a rustic but sensuous experience.

BON APPÉTIT 😊