



RECIPE

WHAT YOU NEED

- WHITE WINE VINEGAR
- VELTLINER
- OLIVE OIL
- MUSTARD
- SALT
- PEPPER
- GARLIC
- PINCH OF SUGAR OR HONEY
- PARSLEY OR OTHER HERBS



FRENCH DRESSING



PREPARATION

1 Combine White Wine Vinegar Veltliner and olive oil in a ratio of 1:2 with a bit of mustard, salt and pepper until the mixture is smooth.

2 Optional: a bit of pressed garlic. A pinch of sugar or a bit of honey is sometimes added to taste. Chopped herbs are another option, with parsley the most popular type.

IN FRANCE almost no one has ever heard of "French dressing". There this combination of oil and vinegar, salt and pepper is simply called a vinaigrette (from vinaigre: vinegar).



BON APPÉTIT 😊