

Honey vinaigrette with a fruity note

This honey vinaigrette combines the sweetness of honey with a fruity freshness – ideal for crisp salads and light dishes!

Zutaten
1 Portionen

60 g Honey
1 TL Byodo medium hot mustard
40 ml Byodo classic frying oil
30 ml Byodo rapeseed oil, virgin
40 ml Byodo extra virgin olive oil, from Italy
20 ml Byodo apple cider vinegar, clear
20 ml Byodo Raspberry Balsam
1 Shot Water
Byodo organic sea salt, fine
Pepper
Cayenne pepper
20 ml Lemon juice

Zubereitung

Place the honey, medium-hot mustard, sunflower oil, rapeseed oil and olive oil in a bowl. Puree with a hand blender until a homogeneous mixture is formed. Then mix in the apple cider vinegar, raspberry balsamic and water. Season to taste with salt, pepper and cayenne pepper.

The vinaigrette can be used as it is and kept in the fridge for about 2 months.

Lemon juice can be mixed in before use for more freshness. With lemon juice, the vinaigrette will only keep for around 10 days, which is why professional Alexander Huber recommends preparing the vinaigrette without lemon first. The vinaigrette is ideal for any salad.

Add a little variety to this vinaigrette and try our other fruit balsams instead of raspberry balsam: apple, pomegranate or lemon.