



Vinaigrette Dressing

(To accompany Delia's Avocado Mousse with Prawns recipe on previous page)
Serves 4-6; halve the ingredients for 2-3. You will also need a pestle and mortar.

You can use red or white wine vinegar, a different mustard or no mustard; if you like it sharper, use a higher ratio of vinegar, and if you want it less sharp use a higher ratio of oil.

Vinaigrette dressing is best made and used as fresh as possible, because once the oil is exposed to the air it loses some of its fragrance. If you want to prepare things ahead, proceed up to the vinegar stage and leave adding the oil till last minute.

Ingredients

1 rounded teaspoon Maldon sea salt
1 clove garlic, peeled
1 rounded teaspoon mustard powder
1 dessertspoon balsamic vinegar
1 dessertspoon sherry vinegar
5 tablespoons extra virgin olive oil
Freshly milled black pepper



Method

Begin by placing the salt in the mortar and crush it quite coarsely, then add the garlic and, as you begin to crush it and it comes into contact with the salt, it will quickly break down into a purée.

Next, add the mustard powder and really work it in, giving it about 20 seconds of circular movements to get it thoroughly blended.

After that, add some freshly milled black pepper. Now add the vinegars and work these in in the same way, then add the oil, switch to a small whisk and give everything a really good, thorough whisking.

Whisk again before dressing the salad.