



CABERNET SPICED VINAIGRETTE

WITH CRU CABERNET SAUVIGNON SPICE

RECIPE BY CHEF JEAN-CLAUDE BALEK

INGREDIENTS

- 1 cup red wine vinegar
- ½ shallot, minced
- ½ clove garlic, minced
- 2 tablespoons Dijon mustard
- 2 teaspoons CRU Cabernet Sauvignon Spice
- 1 cup olive oil of your choice
- 2 cups vegetable oil
- Salt and black pepper to taste

METHOD

1. In a food processor, add all the ingredients but the oils until homogenous.
2. Add the oils together and slowly drizzle into the working processor until completely emulsified. Taste and adjust seasoning.

This is best served with your favorite salad greens or even grilled summer vegetables as an nice al Fresco treat.