



# FRENCH VINAIGRETTE



## INGREDIENTS

- 1 clove of garlic
- 3 tbsp olive oil
- 1 tbsp vinegar
- 1 tsp dijon mustard
- salt and pepper

## EQUIPMENT

- Chopping board
- Sharp knife
- Measuring spoons
- Small bowl
- Fork or small whisk

## INSTRUCTIONS

1. Chop the garlic very finely using a sharp knife.
2. Measure out the remaining ingredients into the small bowl.
3. Whisk vigorously until the ingredients are combined. This process is call emulsification. You are combining two ingredients (oil and a water based liquid, in this case vinegar) that wouldn't ordinarily mix easily.
4. Season with salt and pepper.
5. Use to dress the Salad of the Imagination,