



Recipe

Serrano Honey Dark Balsamic Vinaigrette

Ingredients:

- 1/4 cup Oliva di Vita Serrano Honey Dark Balsamic Vinegar
- 1/2 cup Oliva di Vita Extra Virgin Olive Oil
- 1 tablespoon Dijon mustard
- 1 garlic clove, minced
- 1 teaspoon honey
- Salt and pepper to taste

Instructions:

1. In a small bowl, whisk together the Serrano Honey Dark Balsamic Vinegar, Extra Virgin Olive Oil, Dijon mustard, minced garlic, and honey.
2. Continue whisking until the ingredients are well combined and emulsified.
3. Taste the dressing and add salt and pepper according to your preference. Adjust the amount of honey if desired.
4. If you prefer a smoother consistency, you can transfer the dressing to a blender or use an immersion blender to blend until smooth.
5. Pour the Serrano Honey Dark Balsamic Vinaigrette into a glass jar or bottle with a tight-fitting lid.
6. Shake well before using to ensure the ingredients are evenly distributed.
7. Drizzle this delightful dressing over your favorite salad greens, cherry tomatoes, cucumbers, and any other vegetables or toppings of your choice.
8. Toss the salad gently to coat the ingredients with the vinaigrette.

9. Serve immediately and enjoy the harmonious blend of the Serrano Honey Dark Balsamic Vinegar with the richness of the Extra Virgin Olive Oil, complemented by the tangy Dijon mustard and hint of sweetness from the honey.

This Serrano Honey Dark Balsamic Vinaigrette will add a touch of complexity and depth to your salads, making them truly extraordinary. Indulge in the award-winning flavors of Oliva di Vita's artisanal vinegar and elevate your salad experience to new heights.

Note: Remember to store the dressing in the refrigerator and give it a good shake before each use, as the ingredients may separate over time due to the absence of emulsifiers or stabilizers.