

Basic Vinaigrette

Eataly Magazine (March 12, 2019)



Extra virgin olive oil and balsamic vinegar shine in vinaigrette, the only "salad dressing" that Italians ever use.

In this basic recipe, the two Italian staples unite to create a third entity. The emulsifying process brings out the best in both, perfectly accenting your insalata and beyond.

Basic Vinaigrette
Recipe courtesy of Eataly

1/4 cup extra virgin olive oil*
1 tablespoon balsamic vinegar*
Sea salt, to taste



In a small bowl, whisk together the olive oil and vinegar with a pinch of salt.

Adjust, to taste.

Boom. Done. Toss with [your next salad](#) [2], roasted veggies, or pan-seared fish, and enjoy!

Source URL: <http://iitaly.org/magazine/dining-in-out/eataly-magazine/article/basic-vinaigrette>

Links

[1] <http://iitaly.org/files/acetojpg>

[2] <http://www.eataly.com/wp/uncategorised/insalata-tricolore-vinaigrette/>