

## Niçoise Dressing

Date: 30/12/2008

Revised:

Ingredients (In Order):	Quantity	Cooking Procedure
	1 Recipe	
Aioli Dijon, smooth Dijon, grainy	1 L 250 ml 250 ml	1. Combine ingredients in a large mixing bowl.
Cilantro, chiffonade Olive juice, from the anchovy olives Tabasco Worcestershire Sauce Black Pepper, fresh cracked Kosher Salt	½ bunch 100 ml 5 ml 5 ml 5 g To taste	1. Whisk in the rest of the ingredients. 2. Season to taste with the salt and pepper. (Note: do not over season with the salt as the olive juice will be salty).

NOTE: Yield 1.6 L