

Apple vinaigrette

Ingredients required for 4 persons

Preparation time 20 minutes

Difficulty medium

Ingredients

400 ml apple juice
1.5 EL apple balsamic vinegar
2 EL maple syrup
1 TL dried green peppercorns
2 EL hazelnut oil virgin
1 EL apricot kernel oil
1 Prise sea salt



Preparation

Bring apple juice to a boil and boil down to 150 ml in around 10 minutes. Allow to cool. Mix apple balsamic vinegar and maple syrup. Crush peppercorns in a mortar, add salt and apple juice and stir. Slowly stir in the oil.

By the way

Tip: Goes well with lambs lettuce with smoked trout or porcini mushrooms.