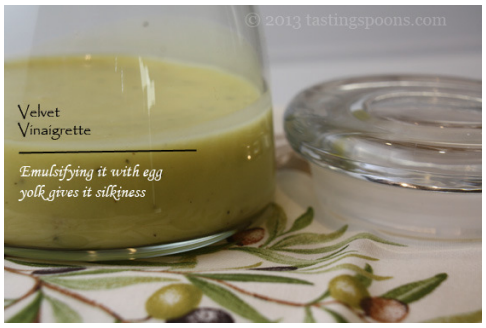
Velvet Vinaigrette

Vinaigrettes and Other Dressings, Jordan, 2013
Internet Address:



1 whole shallot, minced

1 whole garlic clove, minced

1 large egg yolk

2 tablespoons heavy cream

Kosher salt and freshly ground black pepper to taste

6 tablespoons mild olive oil, or peanut oil

2 tablespoons white wine vinegar, or lemon juice

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

Servings: 7

1. In a large bowl (or a jar with a good sealing lid) combine the shallot, garlic, egg yolk and cream. Whisk vigorously for 1 1/2 minutes.
2. Season with salt and pepper and whisk again. Slowly whisk in the oil until it's completely incorporated, then add the vinegar or lemon juice and continue to whisk until combined. Taste and correct seasoning. Use immediately, or refrigerate up to 2 days (covered).

Per Serving (excluding unknown items): 128 Calories; 14g Fat (95.9% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 36mg Cholesterol; 3mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat; 0 Other Carbohydrates.