



SNACKS & SIDES

Vinaigrette thyme

- 3 tbsp. olive oil with thyme
- 1 tbsp. of mustard
- 1 tbsp. sherry vinegar
- 1 sprig of fresh thyme
- French Sea salt
- Black pepper

Preparation

In a bowl, mix mustard, olive oil with thyme and shery vinegar
Add French sea salt and freshly ground black pepper. Mix well and add the sprig of thyme.

Cover your bowl with cling film and place this vinaigrette in the fridge for 30 minutes. When ready to serve, remove the sprig of thyme.

Note: This vinaigrette is perfect for mixed salads, fish tartars and raw seafood.