

VEIRGE DRESSING

WHAT YOU'LL NEED

- 30 basil leaves
- 30 coriander leaves
- 30 coriander seeds
- 250 ml olive oil
- 10 tbsp lemon juice
- 5 tsp shallot confit
- 2 ½ tsp balsamic vinegar
- Sea salt and ground white pepper

WHAT TO DO

1. Shred the basil and the coriander then crush the coriander seeds.
2. Heat the oil and the lemon juice very gently then add the confit of shallots and remaining ingredients, stir briefly then remove from the heat and allow to infuse before using.



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