



Cyprus Salad Dressing

Cyprus Salad dressing can be kept for 7 days. Store in a sealable container.



Contains Sulphites

INGREDIENTS

- 500ml Olive Oil
- 250ml Red Vinegar
- 15g Salt

METHOD

- 1 Pour all the ingredients together and mix it

NOTES

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Food safety

From the SOP - what the kitchen must not skip on this dish.

SALAD DO NOTS

SOP 9 - Food Book

Don't use tomatoes that are unripe, a ripe tomato is red , has a fresh smell and is juicy when cut open. Don't use over ripe tomatoes that are soft. Don't use old vegetables to build the salad with. Don't use sour cheese, checking your mise en place in the morning will eliminate any compromised ingredients. 15g 75%

DRESSING DO NOTS

SOP 9 - Food Book

Don't pour the dry ingredients before the wet ingredients Don't use palm oil Don't substitute any of the ingredients for something else 0.5g 1%



ON THE PASS

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Method and video links are on page 1.