



OB Salad Dressing

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



Contains Sulphites

INGREDIENTS

- 5L Salad Oil
- 500ml OB Lemon Juice
- 250ml Balsamic vinegar
- 250ml OB White vinegar
- 130g Spicemate
- 65g Fine table salt
- 65g Dried oregano

METHOD

- 1 Pour 5L salad Oil into a sealable container.
- 2 Add 500ml OB lemon juice and add 250ml balsamic vinegar.
- 3 Add 250ml White vinegar.
- 4 Add 130g Spicemate, 65g salt and 65g oregano.
- 5 Mix all the ingredients together.

NOTES

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



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.