



OB Salad Dressing

OB salad dressing using olive oil / no oregano.

Contains Sulphites



INGREDIENTS

- 1 litre: 400ml Salad oil, 250ml Olive oil, 150ml OB lemon juice, 80ml Balsamic vinegar, 120ml OB White vinegar, 30g Fine table salt
- 6 litres: 2400ml Salad oil, 1500ml Olive oil, 900ml OB lemon juice, 480ml Balsamic vinegar, 720ml OB White vinegar, 180g Fine table salt

METHOD

- 1 Pour the Vegetable oil into a sealable container.
- 2 Add the olive oil.
- 3 Add OB lemon juice and balsamic vinegar.
- 4 Add the White vinegar.
- 5 Add salt.
- 6 Mix all the ingredients together well, ensuring that the salt is properly dissolved.
- 7 Seal and date.
- 8 Decant into a squeeze bottle for daily use.

EQUIPMENT

-  Large Spoon
- Measuring Jug
-  Whisk
- Squeeze Bottle

NOTES

- Salad dressing can be kept for 2 weeks. Always shake before serving.



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.