

Ginger Lime Dressing

Ingredients

50g Ginger, peeled and sliced

100g shallot /3 large shallots or 1 onion, peeled and minced

150ml Vegetable oil

100ml sugar syrup = 100ml boiling water + 100g sugar and stir until dissolved. - or sweetener of your choice: agave, honey

10g corn starch

100ml Fresh lime juice / 5 limes

3g salt

1g cayenne pepper

Method

In a medium pot over medium heat, add 50ml oil and heat, then sauté fine minced shallots and sliced ginger with no colour just until translucent and tender about 5 minutes.

Deglaze with sugar syrup and thicken with a mixture of 10g corn starch and 10g water as a slurry.

Now simmer the thicken the ginger sugar liquid for 5 minutes.

In a Vita mix food blender add in the warm thickened liquid and the remaining ingredients: lime juice, oil, salt and pepper. Carefully blend on a high speed for minutes until smooth and emulsified, for 3 minutes

Taste and season

Store in a jar, so you can always shake before dressing a salad. keep for 4 weeks + in the fridge.

Cheers,

Chef 0