

Basil & Strawberry Vinegar

For one 500ml jar/bottle:

200g strawberries*

1 handful fresh basil leaves*

400ml vinegar (white wine or cider)

raw sugar (optional, to taste)

3-5 black peppercorns

For a tasty salad dressing:

150ml basil & strawberry vinegar

300ml olive oil

1 tbsp dijon mustard

1 tsp honey

salt and pepper to taste

Blend all ingredients until creamy.

*** Look for bold ingredients at the market.**



Directions

1. Set 3 small strawberries aside and crush the rest with a fork or in a blender.
2. Add vinegar, cover and leave to stand for up to 3 days, stirring occasionally.
3. Strain into pot. Set aside 3 basil leaves and add the rest to the vinegar. Add sugar if using and bring to a boil. Cook vigorously for several minutes.
4. Meanwhile slice the strawberries and put them in the sterilised jar/bottle. Lightly crush the peppercorns and add them with the fresh basil leaves.
5. Strain the vinegar and pour into the jar/bottle and seal.