

Walnut Vinaigrette



Ingredients

- ½ tbsp. Dijon mustard
- ½ cup roasted walnut pieces
- 2 tbsp. orange juice, freshly squeezed and strained
- 2 tbsp. [Gustare Pinot Grigio Wine Vinegar](#)
- ½ cup [Gustare Roasted French Walnut Oil](#)
- Sea salt, to taste freshly ground pepper, to taste

Directions

In a food processor, puree Dijon mustard, walnuts, orange juice, and wine vinegar until smooth. With processor on, slowly add walnut oil. Season with salt and pepper. Taste and correct for seasonings. Enjoy!