

Makes a small jar of dressing, about 180ml

unwaxed lemon 1

good olive oil 8 tbsp (taste it first)

cider vinegar 2 tbsp

dijon mustard $\frac{1}{2}$ tsp

maple syrup $\frac{1}{2}$ tsp (or a pinch of sugar)

warm water 1 tbsp

sea salt a good pinch

Zest the lemon and add it to a small jar with a tight-fitting lid. Squeeze the lemon juice and add 2 tbsp to the jar. Add all the other ingredients with a pinch of salt (don't skip the warm water, it gently mellows the dressing). Either put the lid on and shake well or use a fork or whisk to mix the dressing at an angle until it emulsifies. Taste using some lettuce or other veg from the salad, and add more oil, lemon, vinegar or salt until perfectly balanced on the lettuce. The dressing will keep in the fridge for up to a week. ●

**THINGS
YOU
COULD
ADD**

- **Add 1 tsp of white miso instead of the salt**
- **Include finely chopped soft herbs**
 - **Swap lemon for lime**
- **For more punch, add $\frac{1}{2}$ tsp more mustard**
- **A grating of parmesan or pecorino instead of the salt**