

# Homemade basic vinaigrette with the thermomix

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2 min	2 min 0 min	2 min 0 min 2 min	2 min 0 min 2 min 1/10
2 min 0 min 2 min 1/10 6	2 min 0 min 2 min 1/10 6 2	2 min 0 min 2 min 1/10 6 2 15	

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### 2 min 0 min 2 min 1/10 6 2 15

150g of oil (sunflower oil, olive oil, ...)

50g of vinegar (

red wine vinegar, white

wine vinegar, balsamic vinegar, ...)

15g of mustard (classical mustard, old style mustard or Savora mustard with 11 spices and herbs, ...)

Chives

Salt

Pepper

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**<span itemprop="recipeIngredient">150g of oil (sunflower oil, olive oil, ...)<br/>**

For a delicious homemade vinaigrette with the Thermomix that will accompany your salads, potatoes, and grated carrots :

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Put the oil, vinegar, mustard, salt, and pepper and set for 30 seconds at speed 3.

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Add the chives and set for 15 seconds at speed 7.

You can add some fig cream or raspberry cream, and honey to give a slightly sweet taste to this vinaigrette

This Thermomix vinaigrette can be stored in a closed jar, in the refrigerator, for 1 month