

2 minutes application break

# Vinaigrette



## Facts

**Origin** France

**Dates back** 16th century

**Ingredients** Oil and vinegar

Salad dressing or marinade

## MixSing Standard



### Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	
Materials	Stainless steel: AISI 316L. All materials: EC 1935

## Insight

Vinaigrette is a salad dressing made from oil, vinegar, and seasonings. It is a staple in many cuisines worldwide and has a long history dating back to ancient civilizations.

The word “vinaigrette” itself comes from the French word “vinaigre,” which means “vinegar.” the origins of vinaigrette can be traced back to ancient Greece and Rome, where vinegar was used to dress salads. In ancient times, the dressing was a simple mixture of vinegar and oil, with the ratio of vinegar to oil varies depending on the cook’s preference.

In the Middle Ages, vinaigrette spread

throughout Europe, and various regional variations developed. For example, the vinaigrette in Italy was flavoured with garlic and herbs, while it was flavoured with shallots and tarragon in France.

In the 18th and 19th centuries, vinaigrette became popular in the United States, particularly in the northeastern states, where it was served with salads made from local produce. The popularity of vinaigrette continued to grow in the 20th century, and it is now a staple in many cuisines around the world.

Vinaigrette is typically made with oil,

vinegar, and seasonings such as salt, pepper, and herbs. The ingredients are mixed to create an emulsion, combining elements such as olive oil, mustard, honey, soy sauce, or yoghurt. Some variations also include ingredients such as shallots, garlic, or shallot.

Vinaigrette can be used to dress various salads, including green, pasta, and potato salads. It can also be used as a marinade for meats, fish, and vegetables. It’s also a dressing for cold dishes like chicken or fish.



The power of simplicity

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