

Lemon Vinaigrette

Introduction

Lemon vinaigrette is a classic dressing, where acidic citrus and rich olive oil are emulsified to create a bright and balanced sauce for salads and vegetable dishes. In this recipe **SHO - Umami Booster** is used for emulsifying, adding depth and savory complexity that rounds out the sharpness of the lemon. Transforming a simple vinaigrette into a more layered and restaurant-quality dressing.

Recipe Details

Yield/Servings: 10 servings (Approx. 20g per serving)

Allergens: Mustard

Prep Time: 5 minutes

Cook Time: 0 minutes

Total Time: 5 minutes

Ingredients

Ingredient	Quantity (g)
SHO - Umami Booster	10
Extra Virgin Olive Oil	130
Lemon Juice	50
Dijon Fine Mustard	8

Instructions

1. Add the Lemon juice, Dijon mustard, and **SHO - Umami Booster** to a mixing bowl.
2. Whisk the mixture until the ingredients are fully combined and slightly thickened.
3. While whisking continuously, slowly drizzle in the extra virgin olive oil to create a stable emulsion.
4. Continue whisking until the vinaigrette becomes smooth, glossy, and fully emulsified.
5. Taste and adjust the acidity or seasoning if necessary before serving.

Tips and Notes

- This vinaigrette pairs well with leafy salads, grilled vegetables, grain bowls, or roasted root vegetables.