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## ingredients

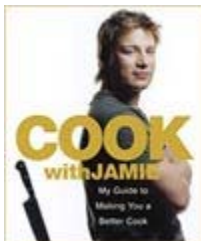
- \* 5 tablespoons white wine vinegar
- \* 4 tablespoons walnut oil
- \* 115ml/4fl oz crème fraîche
- \* 1 teaspoon Dijon mustard
- \* sea salt and fresh ground black pepper
- \* a handful of chopped parsley leaves
- \* 8 tablespoons best quality extra virgin oil

## creamy french dressing

### dressings / sauces

*Great with green salads and bitter leaves like endive or radicchio.*

Put all your ingredients into a jam jar. Shake, taste and season again if needed until your dressing is perfect. You may need to add a little more vinegar or oil to balance it.



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