

Spiced orange vinaigrette

By Fiona Burrell

BBC
RADIO



Ingredients

This orange vinaigrette is perfect to use with salads which contain meat such as chicken, pheasant or leftover turkey. It can be made in advance and poured into small bottles to give away as presents. An instruction should be given to store in the refrigerator and to discard after 1 month. It takes a couple of days to make but can be made, without the spices, just before you need it.

1 ½ oranges, juice and zest
110mls white wine vinegar
6 cloves
1 cinnamon stick broken into pieces
1 tbsp honey
170mls walnut oil
110mls extra virgin olive oil
Salt and freshly ground black pepper

Method

1. With a potato peeler peel the zest off the oranges ensuring that all white pith is left behind. If necessary scrape it off with a small paring knife. Put in a small pan with the orange juice, vinegar, cloves and broken cinnamon stick. Bring slowly up to the boil and simmer for 1 minute. Stand back as the fumes are very strong. Take off the heat and pour into a bowl. Allow it to stand overnight.
2. The next day strain the liquid into a clean bowl and using a small whisk, whisk in the honey, walnut oil and olive oil. Season well with salt and pepper. The seasoning will help to bring out the flavour and so is very important.