



## Lemon & Herb Dressing

This dressing is lovely with a salad to accompany roast turkey. Make the salad using mixed green leaves, avocado, cooked green beans and walnuts.

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- 1 tbsp red wine vinegar
  - juice of 1/2 lemon
  - salt and freshly ground black pepper
  - 4 tbsp *Cobram Estate Lemon Twist extra virgin olive oil*
  - 2 mint leaves, finely sliced
  - 4 basil leaves, finely sliced
  - 1/2 clove garlic, finely chopped
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In a bowl mix red wine vinegar with lemon juice and a little salt and pepper. Then mix in the *Cobram Estate Lemon Twist extra virgin olive oil*.

Just before dressing the salad, add the mint, basil and garlic.

Enjoy your Meal

Gabriel Gate.