



## Olive Oil Dressing with Tomato and Dill

A dressing to serve with warm vegetables, such as beans or zucchini, or with poached or grilled fish. If you wish, you could also warm the dressing a little, and the dill can be replaced by another herb.

1 large tomato or 2 small ones  
salt and freshly ground black pepper  
1 tbsp Cobram Estate Wahgunyah Red Wine Vinegar  
4 tbsp Cobram Estate Extra Virgin Olive Oil  
1 clove garlic, finally chopped  
½ white onion or 1 shallot, finally chopped  
2 tbsp finally cut dill  
Serves 4

### Wahgunyah Red Wine Vinegar



Cobram Estate Wahgunyah Red Wine Vinegar is a classic style vinegar that is rich in colour and flavour. Made from full-bodied red wine, carefully crafted and matured in old oak barrels. Sharp, yet mellow, it will give extra depth to your cooking and is a fantastic base for dressings and marinades.

Trim the eye of the tomato, place into a bowl and cover with boiling water. After 15 seconds, remove tomato from bowl and dip in cold water. Peel and halve tomato, then gently squeeze out the seeds and cut the flesh into small dice.

In the mixing bowl, combine a little salt and pepper with the Cobram Estate Wahgunyah Red Wine Vinegar. Then add tomato, Cobram Estate Extra Virgin Olive Oil, garlic, onion and dill, and serve.

Enjoy your meal,

Gabriel Gaté