

Lemon, Herb and Honey Dressing

Serve with any hearty salad, particularly one including roasted vegetables.
Would you change this recipe when you make it at home?

Equipment:	Ingredients
Zester Citrus juicer Mixing jug Garlic crusher Metric measuring cups and spoons Chopping board Cook's knife Whisk Fine grater Jugs and saucers for serving	For the dressing: 3 lemons 2 cup olive oil 1/4 cup water 2 tsp honey 2 garlic cloves, peeled, cut into 3 then crushed 2 cm knob of ginger, finely grated 1 small handful parsley, finely chopped salt and pepper, to taste



Method:

Remember to clean up your workstation as you go

1. Prepare the lemons for zesting and juicing: Massage and roll firmly on the bench for about a minute until they feel soft and bruised.
2. Discuss in your team how to zest a lemon (this means removing the thin yellow zest of the rind - the yummy bit, and leave the white pith - the yucky bit).
3. Zest **one of** the lemons. Put the zest into the mixing jug.
4. Cut the lemons in half through the middle (not from top to bottom) so that all the segments are cut in half.
5. Squeeze the juice out and put the juice into the jug with the zest.
6. Prepare the rest of the ingredients based on the instructions in the ingredients list.
7. Place all the ingredients into the mixing jug.
8. Mix thoroughly with a whisk.
9. Pour an even quantity of dressing into each of the serving jugs. Use it all.
10. Put each jug onto a saucer.

