

Creamy Basil Vinaigrette

2 Cups	basil leaves, blanched & shocked
2 T.	water
1 medium	garlic clove, smashed
1/3 Cup	Champagne vinegar
1	egg yolk
1 Cup	garlic oil
1 Cup	Pomace oil (or to proper consistency)
to taste	salt & pepper

In a blender, combine the blanched basil, garlic, and water. Blend until smooth, about 30 seconds.

Add the vinegar and egg yolk. Blend for one second.

With the blender running, slowly add the garlic oil and watch to make sure the sauce is emulsifying. Add additional pomace oil to achieve the right consistency.

Season with salt and fresh ground pepper.

Vincent Nattress is a chef at the Restaurant at Meadowood in St. Helena and his is on the board of the St. Helena Farmers Market.