



Chef Nathan Read's Vanilla Vinaigrette

3 cups	Olive Oil
.5 cups	Vanilla Yogurt
1 Tsp	Dijon Mustard
1 Tsp	Shallots
1 Cup	White Balsamic Vinegar
1 Tsp	Fresh Basil Chiffonade (thinly sliced ribbons of fresh basil)
1 each	Tahitian Vanilla Bean
1 Tbs	Vanilla Extract

Method:

Cut vanilla bean in half and lightly simmer in white balsamic vinegar on a low heat.

Scrape inside of vanilla bean back into the vinegar once softened. Combine shallots, mustard, basil, vinegar with vanilla bean, vanilla extract, and yogurt in a bowl.

Mix together with whisk and slowly begin to add the olive oil (the better oil you can use, the better your dressing). Emulsify complete and taste for seasoning with salt and pepper.