



parmesan dressing

ingredients

1/4 cup dijon mustard
 2 cloves garlic, minced
 1/4 cup lemon juice
 2 tablespoons sherry vinegar
 1/4 teaspoon salt
 1/4 teaspoon pepper
 1/2 cup olive oil
 1/2 cup parmesan cheese, freshly grated
 1 tablespoon sour cream
 a wooden spoon



combine the mustard, garlic, lemon juice, vinegar, salt and pepper in a small bowl. slowly whisk in the olive oil until well blended. add 1/4 cup of the parmesan cheese and the sour cream. continue whisking until well blended and then add the rest of the parmesan, whisking until completely blended. taste for seasoning.



"Berlinzone, the land of the Basques, in a country called Bengodi, where..... there was a mountain made entirely of grated Parmesan cheese, on which lived people who did nothing but make macaroni and ravioli and cook them in capon broth. And then they threw them down, and the more of them you took, the more you had. And nearby ran a rivulet of white wine whose better was never drunk, and without a drop of water in it."

Boccaccio (1313-1375) 'Decameron' (Day 8, Tale 3)