

# Vinaigrettes

## Artichoke

### INGREDIENTS

- ½ cup Artichoke Braising Liquid and Aromatic Vegetables.....
- 1 braised Artichoke.....
- 1 tablespoons White Wine Vinegar.....
- 1 tablespoons Fresh Lemon Juice.....
- ¼ cup Extra Virgin Olive Oil.....
- ¼ cup Peanut Oil.....
- 1 Egg Yolk.....
- Kosher Salt.....
- Freshly Ground Black Pepper.....

### PREPARATION

- Combine the Artichoke Braising Liquid and Aromatic Vegetables, Egg Yolk, White Wine Vinegar, Lemon Juice, and Artichoke in a blender or food processor.
- Add a pinch each of Kosher Salt and Freshly Ground Black Pepper and Puree. With the motor running, gradually add the Extra Virgin Olive Oil and Peanut Oils.
- Thin, if necessary, with additional Artichoke Braising Liquid.