

Caviar Vinaigrette Recipe

This Caviar Vinaigrette is a delicate, light dressing that combines the rich, velvety texture of olive oil with the tangy brightness of champagne vinegar and mustard. The addition of caviar at the end brings a touch of luxury, adding a subtle briny note to balance the acidity of the vinaigrette. Perfect for drizzling over delicate seafood, crisp salads, or roasted vegetables, this vinaigrette offers elegance and refinement, making it ideal for a high-end restaurant.

Ingredients:

- 1/4 cup extra virgin olive oil (high-quality, cold-pressed)
 - 2 tablespoons champagne vinegar (for a light, smooth acidity)
 - 1 teaspoon Dijon mustard (for a touch of tang and emulsion)
 - 1 teaspoon honey (optional, to balance acidity)
 - 30-50g premium caviar (Osetra, Beluga, or Sevruga, depending on availability)
 - Sea salt, to taste
 - Freshly ground white pepper, to taste
 - Fresh herbs (optional, for garnish, such as finely chopped chives or parsley)
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Instructions:

1. Prepare the Vinaigrette Base:

In a small bowl or jar, combine the champagne vinegar, Dijon mustard, and honey (if using). Whisk or stir gently to combine. The mustard will act as an emulsifier to help bind the oil and vinegar together, while the honey adds a subtle sweetness to balance the acidity of the vinegar.

2. Emulsify the Vinaigrette:

Slowly drizzle the extra virgin olive oil into the vinegar and mustard mixture while whisking constantly. This process will emulsify the oil with the vinegar, creating a smooth, cohesive vinaigrette. You can also use a hand blender if you'd like a more consistent texture.

Continue whisking until the vinaigrette is well emulsified and smooth. Taste and adjust the seasoning with sea salt and freshly ground white pepper.

3. Fold in the Caviar:

Once the vinaigrette is smooth and seasoned to your liking, gently fold in the caviar using a soft spatula or spoon. Be careful not to crush the delicate pearls of caviar. The caviar should be gently incorporated to maintain its shape and texture, adding a subtle briny, luxurious flavor to the vinaigrette.

4. Serve Immediately:

This vinaigrette should be used immediately after the caviar is added to ensure the freshness of the caviar is preserved.

Drizzle over grilled lobster, seared scallops, steamed vegetables, or a delicate seafood salad.

5. Optional Garnish:

For an added touch of elegance, garnish the dish with fresh chives or parsley, finely chopped. This adds a bit of freshness and color to complement the richness of the caviar vinaigrette.

Plating & Pairing Suggestions:

This Caviar Vinaigrette is incredibly versatile and can be served with a wide variety of dishes:

Seafood: Drizzle over poached lobster, grilled scallops, or a delicate crab salad for an elevated seafood dish.

Salads: Perfect with a light mixed greens salad, especially when paired with avocado, citrus segments, or beets to balance the richness of the caviar.

Roasted Vegetables: Pair with roasted asparagus, artichokes, or heirloom tomatoes for a refined vegetarian option.

Oysters: Serve as a finishing touch to fresh oysters for a luxurious upgrade.

Wine Pairing Suggestions:

A crisp, dry Champagne or Sancerre complements the acidity of the vinaigrette and the briny notes of the caviar.

For a white wine, consider a Chablis or Albariño, both of which will highlight the freshness of the ingredients.

Chef's Tips:

Caviar Quality: Choose high-quality, fresh caviar for the best flavor. The more delicate the caviar, the better it will pair with the lightness of the vinaigrette.

Make-Ahead: You can prepare the vinaigrette base ahead of time, but add the caviar just before serving to maintain its freshness and texture.

Acidity Balance: Adjust the champagne vinegar and mustard to your taste preferences. You can reduce the vinegar slightly for a milder, more subtle acidity or add more for a tangier kick.

Storage: If you have leftover vinaigrette, store it in an airtight container in the fridge for up to 24 hours. However, the caviar should be added fresh to maintain its integrity.
