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# **Salad with cucumber and tomatoes, French vinaigrette - cooking classes - with baguette**



**Servings: 6**

**12 cups mixed greens, about 2 cups per person**

**1 cucumber, washed and sliced**

**2 cups grape tomatoes, washed and halved**

**1 baguette, to eat with salad**

**2 tablespoons butter, to eat with bread**

**dressing**

**3 tablespoons red wine vinegar, balsamic or white wine vinegar**

**1 1/2 teaspoons dijon mustard**

**1/2 teaspoon salt**

**9 tablespoons olive oil**

**1/4 teaspoon ground pepper**

wash salad greens and spin dry them

wash and cut vegetables for the salad

bake baguette for 5 minutes at 375 to crisp it up

Combine vinegar, mustard and salt, let stand 10 minutes to dissolve salt

Whisk in the oil, slowly at first to emulsify

Regular vinaigrette: 3 times the volume of of the vinegar

Light vinaigrette - replace up to 1/3 of the oil with water

season with pepper to taste

Yield: 3/4 cup