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Recipe compliments of  
Chef Matthew Egami and Leeward Community College  
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and @maidenhawaii naturals



# MAC NUT CHAMPAGNE VINAIGRETTE

MAKES 2 CUPS

## Ingredients

- 1 Tbsp Shallots, minced
- 1 Tbsp Mustard, Dijon
- 2 Tbsp Sugar, Granulated
- 1 Tsp Garlic, minced
- .5 cup Vinegar, Champagne
- 1 Tsp Salt, Kosher
- .5 Tsp Pepper, White
- 1.5 cup Maiden Hawaii Naturals Macadamia Nut Oil

## Preparation

1. Place all ingredients except for macadamia oil in robo-coupe. Pulse until thoroughly combined.
2. While robo-coupe is running, slowly drizzle in macadamia oil until fully emulsified.

 Maiden Hawaii Naturals



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