Blackberry Balsamic Vinaigrette

Servings 8

¾ cup fresh or frozen (thawed and drained) blackberries
½ cup extra virgin olive oil
¼ cup aged blackberry balsamic vinegar
1 teaspoon best quality Dijon mustard
2 teaspoons fresh lemon juice or red wine vinegar
½ teaspoon dried thyme leaves
½ teaspoon sea salt
¼ teaspoon freshly ground black pepper

Place blackberries, mustard, lemon juice and seasonings in a blender and blend until smooth. Strain liquid through a fine sieve into a small bowl and whisk while slowly streaming in the olive oil. Continue until completely emulsified. Taste and adjust seasoning. Toss with mixed greens, a few fresh blackberries, shredded Manchego cheese (12 month aged is suggested) and toasted and lightly chopped hazelnuts. Use about 2 tablespoons of vinaigrette for each 1 ½ cups of greens. Refrigerate any leftover vinaigrette.

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