

Lemon, Honey & Thyme dressing

To Make x Portions	10
Total Cost	£1.22
Cost per Portion	£0.12

in jug add 1/4 tsp of garlic chopped, 3 tbsp honey, zest of 1 lemon, 2 tsp thyme chopped, 1 tsp salt and 3/4 tsp pepper.
Stick blend together.
Slowly add 175ml of pommice oil and belnd until emulsified

Item	£ per Measure	Measure	Qty	Cost per Portion
Garlic Prepared	£6.50	Kg	0.002	£0.01
Honey	£6.24	ltr	0.045	£0.28
Lemons	£0.26	Each	1	£0.26
Thyme	£1.35	Each	0.01	£0.01
Salt	£1.00	Kg	0.005	£0.00
Pepper	£0.01	Grams	0.003	£0.00
Oil - Pommace	£3.70	Kg	0.175	£0.65
			0	
			0	
			0	
			0	
			0	

Conversions

- 1 Tbsp = .015
- 1 Tsp = .005
- 1 Garlic Clove = .004
- 1 Onion = .200
- 1 Shallot = .050
- 1 Chilli = .004