

PROSECCO WHOLE GRAIN MUSTARD

Serves 4-6

1/2 cup Prosecco Wine

1/2 cup **Prosecco Wine Vinegar**

1/4 cup Brown Mustard Seeds

1/4 cup Yellow Mustard Seeds

1/2 tsp Sea Salt (**Sel Gris or Wild Rosemary**)

1. Place all of the ingredients in a small, nonreactive bowl or glass jar and stir to combine. Cover tightly with plastic wrap and let sit at room temperature for at least 24 hours.
2. Remove the plastic wrap and transfer the mustard mixture to a blender. Blend until the desired consistency is reached, about 30 seconds for a coarse texture.
3. Transfer the mustard to a small, nonreactive container or jar with a tight fitting lid, cover, and refrigerate for up to 3 months. Note: The fresher the mustard, the spicier the taste.

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