



# brassola™ pure kernel, pure taste.

## Ravigote Sauce

### Ingredients:

- parsley
- chervil
- tarragon
- 1 clove of garlic
- 1 medium onion
- 1 tsp salt
- 1 pinch black pepper
- 1 tsp mustard
- 4 tsp white wine vinegar
- ¼ cup Brassola Canola Kernel Oil



### Preparation:

Rinse and drain the parsley, chervil and tarragon sprigs. Chop finely and set aside. Press garlic clove and finely dice onion. Place all ingredients except oil in a bowl and stir until combined. Slowly pour in Brassola Canola Kernel Oil while whisking vigorously to create an emulsion.