



brassola™ pure kernel, pure taste.

Herb Sauce

Ingredients:

- chives
- parsley
- watercress
- 1 clove of garlic
- 1 onion
- ¼ cup white balsamic vinegar
- ¼ teaspoon black pepper
- ½ teaspoon salt
- ¾ cup Brassola Canola Kernel Oil



Preparation:

Rinse the herbs with cold water and drain well. Cut chives into rings and finely chop parsley and watercress. Remove garlic clove and press. Peel the onion and cut into rings. In a separate bowl add vinegar, salt, and pepper. Slowly pour in Brassola Canola Kernel Oil while whisking vigorously to create an emulsion. Combine all ingredients.