



brassola™ pure kernel, pure taste.

Raspberry Vinegar Sauce

Ingredients:

- 2/3 cup fresh raspberries
- 1/4 cup white wine vinegar
- 1 teaspoon sugar
- 1 pinch of white pepper
- 1 pinch of salt
- 1/3 cup Brassola Canola Kernel Oil



Preparation:

Crush the half of the raspberries with a fork and add vinegar, sugar, salt and pepper. Stir to combine. Slowly pour in Brassola Canola Kernel Oil while whisking vigorously to create an emulsion. Add remaining raspberries and serve.