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Buttermilk Wrap with Salad

Ingredients:

For the wraps:

- 1 cup flour
- 1 pinch of baking soda
- 1 cup buttermilk
- 2 tsp Brassola Butter Flavor Canola Kernel Oil
- 2 large eggs
- white pepper
- 1 pinch of salt
- 4 tsp Brassola Canola Kernel Oil

For the filling:

- 1/2 head of lettuce
- 4 tomatoes
- 2 small onions
- 3.5oz crumbled Feta
- 3.5oz sprouts
- 2 tablespoons Brassola Canola Kernel Oil
- 1 tablespoon wine vinegar

Preparation:

Stir the flour, baking powder, buttermilk, Brassola Butter Flavor Canola Kernel Oil and egg mix to make a smooth dough. Lightly dust with salt and pepper and allow to rise for about 20 minutes. While the dough rises cut the lettuce into bite sized strips and chop up the tomatoes and onions. In a medium sized pan heat the Brassola Kernel Canola Oil. Divide the bread dough into 4 equal sized pieces and roll out flat. Cook bread wraps until light brown on both sides. Top with lettuce, tomato, onions, feta, sprouts and drizzle remaining Brassola Kernel Canola Oil and wine vinegar.

