Aronia Vinagrette

Aronia vinaigrette can be used as a salad dressing, most suitable for spring salad with raisins and nuts. The recipe makes around 200 mL; servings: 4-5; serving size 30-45 mL (2-3 tablespoons)

Ingredients

½ cup aronia berries
½ cup water
¼ cup olive oil
¼ cup vinegar (Balsamic or cider)
2-3 teaspoons sugar
¼ teaspoon black pepper
¼ teaspoon tamarind paste (Optional)
Pinch of cumin powder

Instructions
½ cup of washed aronia berries is ground in a blender (Optional to strain In a sieve). Mix the ingredients and whisk to form an emulsion. Tamarind Paste is optional and can be added to increase the tangy flavor.