

## **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.