

Raspberry mustard sauce

Preparation time 20 minutes

Difficulty easy

Ingredients

2 EL raspberry vinegar
50 ml white wine
150 g honey
150 g raspberries
2 EL mustard oil



Preparation

Boil down raspberry vinegar, white wine and honey in a pot for 5 minutes while stirring. Blend raspberries and add to the mix. Simmer for another 5 minutes. Stir in mustard oil.

By the way

Pairs perfectly with cheese and summer salads.