

# MORENO CEDRONI

## sweet and sour sauces

### > raspberry and ginger sauce



**Weight:** 3,5 - 10,2 - 17,6 oz

**Ingredients:**

raspberry, extravirgin oil, raspberry's vinegar, shallot, salt and sugar, ginger; gelling agent: guar gum.

#### COUPLINGS

Fried fishes, meat  
and vegetables;  
boiled meat,  
fish and vegetables.

#### Sandwich with eggs and tuna bacon and raspberry sauce

4 people servings

Eggs: heat a frying pan, better if the diameter is more than 25cm because it could contain all 4 eggs; when it's hot enough lower fire, break eggs and make them carefully land onto pan, you could notice the white at first curdling then whitening. When yolk becomes hotter, cover the pan for few minutes till the yolk starts changing colour. Cool it as soon as possible.

For smoked tuna: slice it thinly.

Sandwich: make bread fragrant baking it and settle on the inferior part light salad's leaves (lettuce kind), cover it with tuna slices, then put the egg with a pinch of salt over white part, then sprinkle it with extravirgin olive oil and raspberry and ginger sauce. Cover with the other sandwich side