



DARK BALSAMIC VINEGAR CONDIMENTO

AGED POMEGRANATE

The intense sweet-tart flavour of the pomegranate is a perfect match for hearty meats like lamb and duck. It makes an exciting dressing whisked with your favorite oil, pomegranate seeds, toasted nuts and feta cheese. It adds depth to pan sauces, braised meats or compotes. Drizzle over poached fruits and ice cream for an elegant and easy dessert.

Pairing: *French Roasted Walnut oil*

Our naturally flavored balsamic condimento is aged in the traditional Solera Method and comes from Modena, Italy.

COUNTRY OF ORIGIN: ITALY

AGED
FOR UP TO
18 YEARS

