



DARK BALSAMIC VINEGAR CONDIMENTO

AGED BLACK MISSION FIG

Our Black Mission Fig balsamic is a customer favourite for a reason. The organic black mission fig infusion adds depth and sweetness to any dish.

Sides: bread dipping, on melted brie, in salads (especially arugula, figs and goat cheese), Caprese salad with Basil Olive Oil, roasted vegetables, make a 10-minute reduction

Mains: meat loaf, steak marinade, tossed on pasta, in chicken stew, pork glaze, vegetarian shepherd's pie

Desserts: fruit dipping, mixed with our blood orange oil and drizzled on ice cream, drizzled on fresh strawberries

Pairings: *Tuscan Herb, Garlic, Blood Orange, Lemon, Herbes de Provence, Basil and Extra Virgin Olive Oils.*

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



COUNTRY OF ORIGIN: ITALY

AGED FOR UP TO 18 YEARS