



WHITE BALSAMIC VINEGAR CONDIMENTO

OREGANO

This savoury balsamic lends itself to vinaigrettes, marinades and pickling. Infused with the delicious flavour of oregano, it adds a Mediterranean flavour to any dish, and adds depth to any dish you would add fresh herbs to. Pairs with a long list of oils to make instant vinaigrettes and marinades. **Salads:** Classic Greek salad with feta, green bean and 4-bean salads, seafood salad, grilled vegetables, fusilli pasta salad with melon and gorgonzola, Caprese (a twist on the original), potatoe salad (with lemon oil not mayo) tomatoe watermelon and goat's cheese(with lemon or lime oil). **Sauces:** Outstanding in tomatoe based sauce recipes, such as marinara, puttanesca, and bolognese. *Pair with California Roasted Garlic and Organic Tuscan Herb Extra Virgin Olive Oils for classic Italian flavours. **Marinades:** grilled chicken, shrimp, eggplant, zucchini, rack of lamb, pickles, canned tomatoes, pickled peppers. **Mains:** Grilled lamb chops, slow-cooker ribs, anything on the grill, 5-Spice grilled chicken, add into savoury pie dough, pizza.

Pairings: *Eureka Lemon, Persian Lime, Tuscan Herb, and Chipotle, Cilantro & Roasted Onion, Herbes de Provence, Garlic, Basil, Harissa*

Complementary flavours: *basil & other herbs, garlic, strong cheeses like blue or feta, lamb, tomatoes, lemon, lime, spicy*

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 12 YEARS