



## DARK BALSAMIC VINEGAR CONDIMENTO

# ESPRESSO

Layered with authentic espresso and dark roasted coffee, this infused balsamic is versatile enough to use from decadent desserts to marvelous marinades. Check out our website for Matt's Espresso-Chipotle Sliders recipe!

**Mains:** Pair with our Chipotle Olive Oil for Sliders or Burgers; Pair with our Garlic Oil for a Chicken or Steak Marinade; Pork BBQ glaze. **Desserts:** Tiramisu, Gluten-Free Chocolate Almond Torte; Affogatto Float (Ice cream in coffee drizzled with Espresso Balsamic); Chocolate-Espresso Fudge; Belgian Espresso Truffles; Pair with our Chocolate Balsamic and drizzle over caramel ice cream.

***Pairings:** Chipotle, Garlic, Tuscan Herb, Blood Orange, Baklouti Olive Oils, Dark Chocolate Balsamic*



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