



## DARK BALSAMIC VINEGAR CONDIMENTO

# NEAPOLITAN HERB

Zesty and savoury, our Neapolitan Herb Dark Balsamic is made from herbs traditional to Neapolitan cuisine, including: rosemary, marjoram, thyme, garlic, and sage.. And like all our oils and balsamics, it is ...

**All natural, no artificial flavours, no thickeners, no added sugar, no Caramel colour or dyes, no artificial flavours, fillers or fake added ingredients whatsoever!**

**Salads:** Great on savoury salads, such as Caprese, or added to your next Caesar Salad. **Sides:** Fantastic on grilled vegetables, especially eggplant or zucchini, makes a favourite bread dipper with Tuscan Herb or a full-bodied Extra Virgin Olive Oil, add to your Tomato Juice, Bloody Mary or Caesar Cocktail. **Mains:** Add to spaghetti sauce, drizzle over pork or lamb or chicken or beef, drizzle on pasta with our Garlic or Tuscan Herb Olive Oils, add to homemade meatballs, marinate game, especially venison.

**Pairings:** *Tuscan Herb, Chipotle, Garlic, Harissa, Baklouti, Wild Mushroom and Sage.*

**Complimentary Flavours:** *garlic, tomato, cheese, pasta, bread, herbs, hearty meats, spicy heat*

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