



DARK BALSAMIC VINEGAR CONDIMENTO

POMEGRANATE

This balsamic has a full-bodied, sweet flavour that pairs well with such as spicy or exotic foods, strong herbs and cheeses, Ahi-Ahi tuna, and hearty meats like game, duck or lamb.

Salads and Sides: Toss with greens roasted nuts, feta cheese and your choice of olive oils, combine with a spicy oil, such as Harissa or Chipotle, or an exotic oil such as Sesame or Cilantro and toss on noodle salad. **Mains:** Marinate hearty meats such as lamb, duck and game, or spicy foods like curries or Mexican dishes. Add depth to pan sauces and glazes.

Desserts: Drizzle on vanilla gelato and/or over poached fruit.

Pairings: *Persian Lime, Chipotle, Harissa, Blood Orange, Rosemary, Lemon, , Baklouti, Basil or Butter Olive Oils. Roasted Japanese Sesame Oil.* **Complimentary Ingredients:** *citrus, hot spices, curry, basil, rosemary, sesame, hearty meats or seafood, fruit, nuts*



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