



## WHITE BALSAMIC VINEGAR CONDIMENTO

# KEY LIME

Key Lime White Balsamic adds a sweet, floral lime taste to balsamic beverages (shrubs) , marinades, mixed cocktails, pickles, over berries or cut up fruit.

**Beverages:** Add to sparkling water, make Margaritas, blend with Sicilian Lemon for a lemon lime fizz

**Sides:** Guacamole, Fruit Salad, peanut sauce, pickles, over berries, green salads, thai noodle salads

**Mains:** Thai dishes, Mexican dishes, seafood marinade, chicken or pork glaze, fish tacos

**Desserts:** drizzle over berries, make homemade popsicles or granite, drizzle over gelato.

***Pairings:** Blood Orange, Milanese Gremolata or Garlic oil*



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