



DARK BALSAMIC VINEGAR CONDIMENTO

# BLACKBERRY-GINGER

Blackberries combined with a touch of ginger that adds tang to this classic taste of West Coast summer.

**Sides and Salads:** cranberry sauce, fruit salad, homemade balsamic jelly, pair with Lemon or Persian Lime Olive oils for salads, 'pickled' beets

**Mains:** Pair with Lemon Oil for a Salmon Glaze; Pair with Garlic Oil for Chicken Wings

**Dessert:** Chocolate truffles. Drizzle over gelato, or use as a yogourt flavouring. Combine with real blackberries for a syrupy sauce.

**Pairings:** *Blood Orange Olive Oil, Lemon Olive Oil, Lime Olive Oil, Basil Olive Oil, Herbs de Provence Olive Oil, Chipotle Olive Oil, Harissa Olive 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 18 YEARS