



DARK BALSAMIC VINEGAR CONDIMENTO

RASPBERRY

One of our most popular and versatile vinegars, the Raspberry balsamic oozes with the taste of fresh raspberries.

Sides and Salads: fruit salad, combine with Basil or Lemon Olive Oils for a class salad dressing, salads with strong cheeses like cheddar or feta, substitute for jam in a P & B sandwich, watermelon salad.

Mains: Combine with Garlic Olive oil for a chicken glaze, or with Rosemary Olive Oil for a pork glaze.

Dessert: Chocolate truffles. Drizzle over gelato, or use as a yogourt flavouring, drizzle over fresh fruit, make popsicles.

Pairings: *Lemon Olive Oil, Herbes de Provence Olive Oil, Basil 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