



## WHITE BALSAMIC VINEGAR CONDIMENTO

## **PINEAPPLE**

Our golden pineapple balsamic is sweet, zesty and tart with a delicate infusion of fresh pineapple

**Salads and sides:** With Harissa or Cilantro and Onion olive oil for a noodle salad; with Persian Lime olive oil for shrimp salad

**Marinade:** mix with soy sauce, ginger and our Garlic Olive Oil for tofu, seafood or short ribs; Persian Lime olive oil for shrimp; Baklouti Olive Oil for Steak or Pork; Chipotle Olive Oil for tofu, steak or chicken.

**Beverages:** in sparking water, or to make Piña coladas

**Pairings:** Persian Lime, Cilantro and Roasted Onion, Baklouti, Harissa, Garlic, Basil, Chipotle, Herbes de Provence or Blood Orange 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 12 YEARS