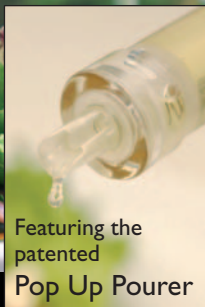




Deli-cious



Featuring the
patented
Pop Up Pourer

Fruit Balsam Vinegars



Dressed for Dinner

CULINARY INSPIRATION TO FEED YOUR IMAGINATION

A dazzling range of Fruit Balsam Vinegars created from white wine vinegar, then blended with purely natural fruit flavourings. Varied and versatile, they are the ideal addition to:

Salad Dressings, Sauces, Glazes & Gravies, Dips, Marinades, Desserts and even your favourite cocktail or aperitif.



Raspberry Balsam Vinegar

Drizzle over vanilla ice-cream, pancakes or waffles. Combine with Deli-cious Lemon infused Olive Oil for a salad dressing or try with a traditional Yorkshire pudding.

Fig Balsam Vinegar

Combine with Extra Virgin Olive Oil for a fruity salad dressing or add a splash to the roasting pan to make special gravy for your Pork or Chicken.

Lemon Balsam Vinegar

Spoon over slices of grilled goat's cheese for a zingy appetizer. Combine with Deli-cious Garlic infused Olive Oil for a salad dressing or drizzle over warm pancakes and a scoop of vanilla ice-cream.

Tomato Balsamic Vinegar

Blend with Deli-cious Basil infused Olive Oil for an aromatic salad dressing. Drizzle over a fresh tomato and mozzarella salad or use as a dip with warm crusty bread.

Chocolate, Orange & Cinnamon Balsam Vinegar

Drizzle over pancakes, waffles and other desserts. Use as an adventurous dressing for a winter salad. Mix with some red wine and poach pears to perfection.

Balsamic Vinegar of Modena

Create the classic oil & vinegar dressing for salads or bread dipping. Add a splash to mayonnaise and serve on the side with some griddled salmon steaks. Drizzle over fresh strawberries for a gourmet dessert.

