

FRUIT VINEGARS ... what to do with them

Fruit vinegars – vinegar infused with natural fruit essences - enhance the flavours of everyday foods to create delicious gourmet dishes. A unique taste experience, the sweetness of the fruit combined with the tanginess of the vinegar.

blackcurrant vinegar

- An exquisite marinade for lamb or chicken
- Delicious tossed through roasted vegetables
- A divine salad dressing
- A fantastic glaze for meats
- Combine with olive oil for dipping breads
- Make a delicious jus by adding vinegar to cooking juices
- Before making a gravy with the pan residue from a roast add a little blackcurrant vinegar and reduce to a syrup then add rest of ingredients

raspberry vinegar

Basil and Raspberry Vinaigrette

- Olive oil 3fl.oz/90ml, Raspberry vinegar 1fl.oz/30ml, Basil leaves 15g/0.5oz, Garlic 1 clove peeled, Shallots 30g/1oz fine chopped, Tomatoes ripe 40g/ 1.3oz
- Whizz all ingredients in a blender and season with salt and pepper
- Delicious on fresh pasta or a salad!
- An exquisite marinade for game meats
- Blend with basil and toss with fresh pasta
- A divine dressing for salads
- Sprinkle over vegetables
- A delicious glaze for meats
- Combine with olive oil for dipping breads

gold kiwifruit vinegar

ZESPRI™ GOLD Kiwifruit has a unique sweet tropical flavour and distinctive golden colour which enhances the flavours and look of many foods.

- An exquisite marinade for red meats
- A divine dressing or vinaigrette for salads
- Sprinkle over roasted vegetables
- A delicious glaze for salmon and meat