

**Caramelised Balsamic**

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- Drizzle over parmesan cheese and serve with antipasto. • Blend with olive oil and baste steak/chicken before grilling•

**Caramelised Apple Balsamic**

- Blend with Olive oil and baste pork ribs, quail or chicken wings before grilling. • Pour over baked apples with ice-cream. •

**Caramelised Strawberry Balsamic**

- Marinate firm fetta and serve as antipasto. • Blend into softened vanilla ice-cream. • Drizzle over fresh strawberries.

**Caramelised White Balsamic with Lemongrass**

- Easy Thai sauce: Lemongrass balsamic, sweet chilli sauce and Fish sauce. Dress a salad of wombok/cucumber/mint/coriander/basil. Add Prawns or Chicken. Add cooked vermicelli as well. • Warm with Shallots, sage and sir into mashed potato•

**Verjus**

**Chardonnay Verjus**

- Deglaze after cooking mushrooms in butter. • Marinate thin cucumber slices. • Use as stir fry stock. Marinade octopus in before flash stir frying. •

**Nebbiolo Verjus**

- Deglaze after cooking salmon for a thick/sticky glaze. • Marinate cucumber/celery/onion for several hours then add ingredients plus dressing to salad.

**Vinegar**

**Aged Shiraz Vinegar**

- Classic red wine vinegar. Mix with 3 parts Olive oil + garlic + salt for simple Italian dressing.

**Sauvignon Blanc Vinegar**

- Cabbage salad – Sauv Blanc vinegar + Salt + pepper over thin sliced cabbage. Makes a crunchy and fresh sauerkraut.

**Sweet Chardonnay Vinegar**

- Try a dash over fresh oysters still in the shell – called “Oysters LiráH”

**Sweet Cabernet Vinegar**

- The most versatile vinegar. Make sure you add the vinegar before the oil to salads.

**Sweet Apple Vinegar**

- Deglaze after cooking pork chops. • Add a dash to sliced/peeled apple and cook to make a spiced apple sauce for serving with pork.

**Sweet Spiced Merlot Vinegar**

- Add a good dash to Quartered strawberries flash fried in a dry saucepan. 20 seconds max. Serve with raspberry balsamic ice-cream.

**Australian Balsamic Vinegar**

- Simple Balsamic dressing. Balsamic + olive oil + Dijon mustard + crushed garlic. Pour over warmed carrots and beans... or a fresh salad of course.

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