



BALSAMIC VINEGAR

The latest edition to the Morgenster range of gourmet products in the now very distinct dark, square Morgenster bottle bearing the embossed scallop taken from the front gable of the Morgenster Homestead is a Balsamic Vinegar bearing the certification of the “Consorzio Aceto Balsamico Di Modena”. This certification verifies that the Balsamic is produced in Modena, using traditional methods, where it has been made since the Middle Ages. The collaboration between Giulio Bertrand and this Italian family that has made Balsamic for five generations began in late 2007 when Giulio sought a product to pair alongside his Extra Virgin Olive Oil on the tables of the best South African Restaurants; “It will come only from Modena”, he said with conviction and his well-known passion for quality and his heritage. The concentrated must used to make this Balsamic is aged for three years in wooden casks where it intensifies, sweetens and takes on the characteristics of the particular wood used.



PACK SIZE	250ml
REGION	Modena, Italy
CULTIVAR(S)	Typically made from Trebbiano grapes
PRODUCTION METHOD	The juice is reduced to 50% of its volume to create a concentrated must, then fermented with a slow aging process that concentrates the flavours
SERVING SUGGESTIONS	Balsamic vinegar can be used in Salad dressings, marinades and sauces. It has become extremely fashionable to mix it with Extra Virgin Olive Oil as a dipping sauce; especially good with Italian breads

TIPS

Inspiration

Heating Balsamic will intensify the sweetness and reduce the acidity

A teaspoon of Balsamic vinegar will wake up the flavour of any bland soup, stew or sauce
A dash of Balsamic vinegar on freshly sliced fruit (especially strawberries) with or without a sprinkling of sugar will enhance the flavours and have you shouting for more

RECIPE

Pollo all’Orvietana (Chicken Orvieto-Style)
Chicken joints, dusted with flour;
Morgenster Green olive paste (1 heaped tsp per joint); Fresh Rosemary; Potatoes, peeled & quartered; Fresh garlic cloves; Chicken stock; Morgenster Balsamic Vinegar; Morgenster Extra Virgin Olive Oil
Brown the Chicken with Rosemary & Garlic in olive oil; add the stock and cook for 10 minutes. Add the potatoes and Green Olive paste, cook until chicken is tender and the sauce has thickened to syrupy consistency. Mix equal dollops of Morgenster Balsamic Vinegar and Morgenster Extra Virgin Olive Oil. Drizzle this mixture over the Chicken 5 minutes before serving. Buon appetito!