



blackberry ginger

dark balsamic vinegar

5 wonderful ways to enjoy our *blackberry ginger* balsamic vinegar

- delicious drizzled over pancakes with maple syrup
- gently reduce by half and use as a glaze for lamb chops or duck
- blend with our persian lime olive oil (equal parts of each) and drizzle over yogurt with fresh berries
- use in asian salad dressings, marinades and sauces
- drizzle over ice cream or citrus sorbet

try blending with any of the following extra virgin olive oils

- persian lime extra virgin olive oil
- lemon extra virgin olive oil
- hojiblanca extra virgin olive oil

scroll down to check out the following recipes

- ***french beignets with aged blackberry ginger balsamic reduction***
- ***persian lime and blackberry ginger balsamic yogurt "sundaes"***

french beignets with aged blackberry-ginger balsamic reduction

beignet ingredients

- ½ cup boiling water
- 2 tablespoons unsalted butter
- ¼ cup sugar
- ½ teaspoon salt
- 1/3 cup whole milk
- ½ package yeast
- ¼ cup warm water
- 2 eggs, beaten
- 3¾ cups sifted flour
- powdered sugar, for dusting

method for beignets

1. Pour boiling water over butter, sugar and salt. Add milk. Let stand until warm.
2. Dissolve yeast in warm water. Add to milk mixture with the beaten egg.
3. Stir in 2 cups flour. Beat. Add enough flour to make a soft dough.
4. Cover with waxed paper and a cloth; chill until ready to use. Roll dough to ¼ inch thickness. Do not let dough rise before frying. Cut into squares and fry a few at a time in deep hot fat at 360 degrees. Brown; turn and brown on other side. Drain; sprinkle with powdered sugar.

Makes around two dozen

ingredients for the aged blackberry-ginger balsamic reduction

- 1 cup **dana shortt gourmet blackberry-ginger balsamic vinegar**

method for reduction

1. In a medium saucepan over low heat, slowly reduce the balsamic vinegar by 50%. You should have ½ cup. Allow to cool to room temperature which will thicken it further. Serve with warm beignets.
Be careful not to heat the balsamic at too high a temperate or it will burn and become bitter.

persian lime and blackberry ginger balsamic yogurt “sundaes”

ingredients

- 2 tablespoons **dana shortt gourmet persian lime extra virgin olive oil**
- 2 tablespoons **dana shortt gourmet blackberry ginger balsamic vinegar**
- 2 cups vanilla yogurt (or plain or your favourite flavour of yogurt)
- 1 cup assorted berries

method

1. Pour olive oil and vinegar into a mason jar and secure with lid. Shake vigorously until emulsified, about 10 seconds.
2. Divide yogurt among two shallow bowls. Top with fresh fruit. Drizzle with the persian-lime blackberry emulsion (2 tablespoons on each sundae).

Great with granola, too.

Makes 2 “sundaes”