



espresso dark balsamic vinegar

5 wonderful ways to enjoy our *espresso* balsamic vinegar

- drizzle over a warm brownie on ice cream
- use as your secret ingredient in homemade bbq sauce!
- gently reduce over medium-low heat and use as a glaze for grilled steak
- add a splash to your favourite tiramisu recipe
- use in an "affogato" float – one part espresso balsamic to four parts vanilla ice cream

try blending with any of the following extra virgin olive oils

- blood orange extra virgin olive oil
- lemon extra virgin olive oil
- hojiblanca extra virgin olive oil

scroll down to check out the following recipes

- *decadent chocolate and aged espresso balsamic fudge*
- *aged espresso balsamic tiramisu*

decadent chocolate and aged espresso balsamic fudge

ingredients

- 10 oz. heavy cream
- 4 oz. **dana shortt gourmet espresso balsamic vinegar**
- 1 pound (about 2 cups) semi-sweet chocolate chips
- 3 tbs. unsalted butter cut in to small pieces
- ¼ tsp. sea salt
- ½ tsp. vanilla extract

method

1. Butter a 9" x 13" baking pan and line with parchment that overhangs the sides.
2. In a metal bowl or double boiler, add all of the ingredients except the salt. Set over a pot of gently simmering water, stirring constantly until the chocolate has completely melted. The mixture will be very thick.
3. Pour in to the prepared pan. Allow to cool to room temperature and cut in to squares. Sprinkle a few grains of sea salt on each square.

Makes about 3 pounds of fudge.

aged espresso balsamic tiramisu

ingredients

- 5 large egg yolks
- 2/3 cup + 2 tablespoons granulated sugar
- 16 oz. mascarpone – softened
- 1 cup heavy whipping cream
- ¼ cup sweet marsala wine
- ¾ cup strong brewed coffee or espresso
- 24 lady finger cookies
- 3 tablespoons rum
- 3 tablespoons **dana shortt gourmet espresso balsamic vinegar**
- 1/3 cup ground chocolate

method

1. Whisk 1/3 cup of sugar with egg yolks for two minutes until light yellow and tripled in volume. Place the egg yolks in a large heat proof bowl set over a medium saucepan of simmering water. Add the Marsala and continue whisking constantly for about five minutes or until the temperature of the mixture reaches 150 degrees on a digital thermometer. Set aside and allow to cool for 10 minutes.
2. In a large bowl, whip the mascarpone and 1/3 cup of sugar with the heavy cream until soft peaks form. Gently fold the zabaglione (egg yolk mixture) in to the mascarpone mixture. Blend the espresso or coffee with the remaining two tablespoons of sugar, rum and espresso balsamic until the sugar dissolves.
3. Working with 1 lady finger cookie at a time, dip a total of 8 cookies into the espresso per layer. Arrange the lady fingers in a single layer, side by side with a small amount of room between each, over the bottom of a two to three quart dish. Spoon 1/3 of the mascarpone mixture over the cookies and gently spread to cover. Sprinkle with ground chocolate. Repeat this process two more times finishing with a layer of mascarpone and ground chocolate on top. Cover the tiramisu with plastic and refrigerate at least 6 hours.

Serves 12