



## **mango**

white balsamic vinegar

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### **5 wonderful ways to enjoy our *mango* balsamic vinegar**

- blend with our persian lime olive oil (equal parts of each) and stir into yogurt, top with granola & fresh fruit
- pour over fresh fruit salad
- drizzle into ceviche or fruit salsas
- for a delicious salad dressing – mix with equal parts of our blood orange or lemon olive oil and add shredded chicken, sliced mango, red onion, sliced green onions and sesame seeds
- gently reduce by half over medium-low heat and use as a glaze for shrimp, chicken or pork

### **try blending with any of the following extra virgin olive oils**

- blood orange extra virgin olive oil
- persian lime extra virgin olive oil
- lemon extra virgin olive oil
- chipotle extra virgin olive oil

### **scroll down to check out the following recipe**

- ***persian lime olive oil and mango balsamic yogurt "sundaes"***

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**ingredients**

- 2 tablespoons **dana shortt gourmet persian lime extra virgin olive oil**
- 2 tablespoons **dana shortt gourmet mango balsamic vinegar**
- 2 cups coconut flavoured yogurt (or plain or your favourite flavour of yogurt)
- 1 cup assorted tropical fresh fruit, cut into small pieces

**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 olive oil-mango balsamic emulsion (2 tablespoons on each sundae).

great with granola, too!

makes 2 "sundaes"