

## **ELDERFLOWER BLOSSOM BIO**

BALSAM TYROLENSIS - CONDIMENTO ZZZ214





Elderflower blossoms from certified organic farming provide this new balsamic condiment with its enchanting scent of spring. Its distinctive floral aroma combined with pleasant, luscious sweetness and delicate acidity enhances leafy salads, transforming them into a unique taste experience.

Acidity grade according to Slow Food: 1



## Recommended for the refinement of:

Our elderflower balsamic condiment pairs particularly well with delicate extra virgin olive oils or nut oils. To prepare a vinaigrette we recommend using 1 part of elderflower balsamic condiment and 3 parts of oil. On hot summer days we suggest adding our elderflower balsamic condiment to chilled sparkling water to create an invigorating and refreshing drink.

**Size** 250ml

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