



Fresh Fruit with Balsamic Condimenti

You Will Need:

- Fresh sliced fruit of your choice
- Our Balsamic Condimenti, or one of our new Fruit-Infused Balsamic Condimenti (Feel free to mix and match two or more flavors!)
- Use approximate ratio of ½ Tablespoon Balsamic Condimenti to 1 Cup of fruit (remember you can always add but you can't take away)

To Prepare:

- In a large bowl gently toss fruit with desired Balsamic Condimenti to taste, we suggest using a soft bowl-scraper/spatula
- Serve chilled
- For an indulgent treat serve with a dollop of fresh whipped cream, or scoop of vanilla ice cream, you may garnish the plate with fresh sprigs of mint an extra drizzle of Balsamic Condimenti

Our Suggested Pairings:

- Cherries - Chocolate Balsamic Condimenti
- Strawberries - Blueberry Balsamic Condimenti
- Peaches - Peach Balsamic Condimenti
- Watermelon - our original Balsamic Condimenti
- Mixed Fruits - Cherry Balsamic Condimenti