



Code:	02-209		Pcs/Box:	6
Format:	1/2	Plastic bottle	MPT:	36 months
Net weight:	500 g			

Main Ingredients

Balsamic vinegar of Modena, cooked grape most, grape juice, sugar, modified starch.

Organoleptic Characteristics

Colour: black.

Smell: typical of balsamic vinegar, with sugary notes.

Taste: homogeneous product, similar to cream, without lumps or clots.

Instructions fo Preservation

Store the bottles in a cool, dry place, far from heat. After opening, it is recommended to close the bottle with the appropriate lid that you will find in the package and to keep refrigerated (0-4°C).

Nature and Characteristics of the Product

The selection of the ingredients, and the carefully calculated density give this product the necessary creaminess and versatility to garnish and exalt any meal with the unmistakable aromas of Modena balsamic vinegar.

Why Buy this Product?

Ginos “Cremaceto” is a new practical and economical way to taste the unmistakable and precious aroma of Modena balsamic vinegar on any kind of dish. A few drops of this concentrate are enough to exalt the taste of food, by integrating their characteristics with the full and harmonic taste of Modena balsamic vinegar. This product is proposed in a squeezer format, which makes it practical and ready to use both in the kitchen and in bars, preventing any waste.

Concerned Customers

The premises to focus upon are restaurants, pizzerias, inns, hotels, public houses. It may also be an interesting proposal for ice-cream parlours looking for originality.

Way to use

This is practical and useful in the kitchen for classical and fancy matches. It is wonderful on red meats such as roast beef, on beef steaks or as a match to cheese (such as gorgonzola, provola...) It is ideal for garnishing sweets such as panna cotta, mousses, semifreddo or ice-creams. It also ideal for seasoning salads and is excellent with strawberries.

Chef's Ideas and Suggestions

Spanish Roast Beef – Mince finely a clove of garlic and mix it to pepper and paprika. Spread this mixture over the roast beef. In a bowl, pour some wine, vinegar and a leaf of laurel; lay the meat in this liquid and allow to marinate for about 12 hours, without forgetting to turn the thick piece of meat. As you heal the oil, take the meat from the marinade, dry it, put it in the sauce pan and allow it to brown. place olive, sliced champignon mushrooms minced onions and peppers, cherry tomatoes and half of the marinade liquid.

Leave the dish in the hot oven for about 30-40 minutes. If necessary, add the remains of the marinade during the cooking.

Serve the sliced roast beef on a serving plate, after decorating it with the balsamic vinegar cream and spreading around it the filtered cooking sauce.