



Media Release

4 ways to spruce up a meal with de Nigris Balsamic Vinegars of Modena

While it is no surprise that balsamic vinegar is an excellent salad dressing, aged vinegars, such as the de Nigris '8 star' variety, have a prevalent sweet taste, and are recommended for use on aged cheese or vanilla ice cream and strawberries.

de Nigris Balsamic Vinegar of Modena is one of Italy's most popular vinegars and an essential part of any kitchen. Over time these vinegars form a distinct taste as they are decanted into progressively smaller oak barrels, developing complexity and richness, sweetness and density.

Parmigiano cheese with balsamic vinegar (serves 4)

Ingredients:

- 500g of Parmigiano cheese
- 6 tablespoons of extra-virgin olive oil
- 1 onion
- 2 tablespoons of **de Nigris Balsamic Vinegar of Modena**
- freshly grated black pepper to taste

Method:

Slice the Parmigiano cheese into thin flakes approximately 10cm long and arrange them on a dish. Pour the extra virgin olive oil and **de Nigris Balsamic Vinegar of Modena** over the flakes. Sprinkle with grated black pepper to taste. Cover and marinate in the refrigerator for at least 1 hour. Turn the flakes and serve.

Linguine with parsley sauce and balsamic vinegar (serves 4)

Ingredients:

- 500g of Linguine pasta
- 120g of parsley
- 30g of capers (washed)
- 1 boiled potato (peeled and chopped)
- 100mL of extra-virgin olive oil
- 1 tablespoon of **de Nigris Balsamic Vinegar of Modena**
- freshly grated black pepper to taste
- salt to taste

Method:

In a blender, add the parsley, capers, potato, half of the extra virgin olive oil and salt to taste. Puree the mixture and then pour it into a bowl. Beat the mixture with a whisk, while slowly adding the rest of the olive oil until you have a thick sauce. Gently stir in the **de Nigris Balsamic Vinegar of Modena**. Cook the Linguine "al dente". Top with the sauce and grated black pepper and serve immediately.

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Escalopes with balsamic vinegar (serves 4)

Ingredients:

- 500g of thinly sliced veal fillets (chicken, beef or pork can be used instead)
- 100g of plain flour
- 5 tablespoons of **de Nigris Balsamic Vinegar of Modena**
- olive oil for deep frying
- salt to taste

Method:

Roll the fillets in flour to coat lightly.

Heat oil in a deep saucepan, add salt to taste and cook the veal fillets at a medium temperature for 15 minutes.

Add 2 tablespoons of **de Nigris Balsamic Vinegar of Modena**, stir and cook for a further 10 minutes.

Add 2 more tablespoons of **de Nigris Balsamic Vinegar of Modena**, stir and cook for a further 5 minutes.

Drain the fillets, sprinkle with a little **de Nigris Balsamic Vinegar of Modena** and serve immediately.

Strawberries with balsamic vinegar (serves 4)

Ingredients:

- 24 medium sized strawberries
- 4 tablespoons of **de Nigris Balsamic Vinegar of Modena**
- 1 tablespoon of icing sugar
- 100g Mascarpone Cheese (or thick fresh cream)

Method:

Wash the strawberries and place in a bowl.

Add the **de Nigris Balsamic Vinegar of Modena** and icing sugar and mix gently.

Cover and let stand in the refrigerator for 15 minutes.

Serve in long stemmed glasses.

Top with a dollop of mascarpone cheese or fresh cream

de Nigris Balsamic Vinegars of Modena are distributed by Pacchini & Sons and can be purchased from most supermarkets, specialty grocers and delicatessens. *de Nigris Aceto Balsamico Di Modena Quality 8 Stars* is priced from \$10.00 for 250ml and the *de Nigris Aceto Balsamico Di Modena Quality 6 Stars* dressing from \$4.00 for 250ml. Other varieties can also be purchased.

For more information on de Nigris Balsamic Vinegar of Modena or Pacchini & Sons, please visit www.pacchini.com or call Pacchini & Sons on 02 9725 5000.

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