

Black Garlic Balsamic Vinegar

Description



Sweetness Scale: Tart ●●●○○ Sweet

Black Garlic is processed over several weeks by heating the whole garlic bulb, which results in “black” cloves. This slow roasted development produces notes of sweet nuttiness. The sophisticated taste is smooth and soft with a sharpness that adds depth to any dish it is prepared with.

Uses & Highlights

- Because of its savory finish, Black garlic Balsamic is great in marinades, vinaigrettes, on a spinach salad, paired with a cheese plate or as a glaze on poultry and red meat.
- It is a great finisher to drizzle over soup or stew.

Pricing

100 ml. \$10.00 | 375 ml. \$20.95 | 750 ml. \$39.90

Perfect Pairings

[Basil Fused Olive Oil](#)

[Sorrento Lemon Fused Olive Oil](#)

[Tuscan Herb Infused Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 3

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

03/31/2025