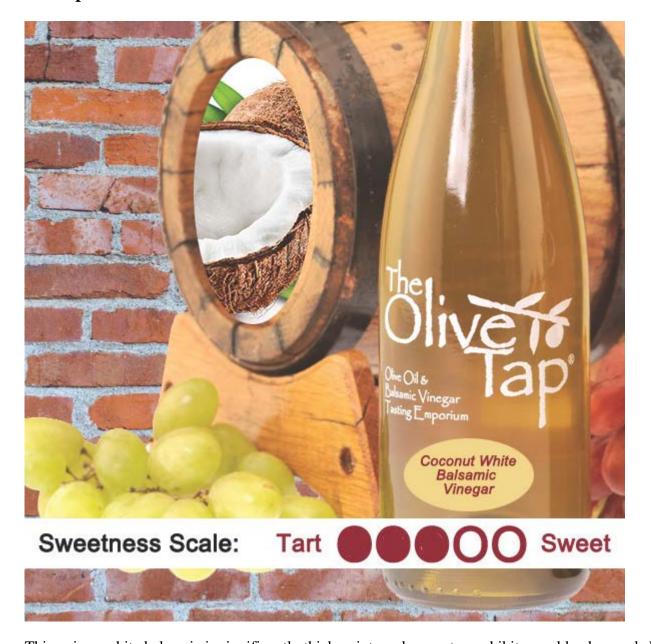


Description



This unique white balsamic is significantly thicker, intensely sweeter, exhibits a golden hue and absolutely explodes with the aroma and taste of fresh coconut! Outrageously delicious and complex with our Sorrento Lemon, Sorrento Orange and Persian Lime Olive Oils, it will shine on its own paired with our mild to medium flavored EVOO's. Even people who are not fans of Balsamic Vinegar will be surprised how good this tastes.

Uses & Highlights

• Salad greens topped with shrimp, optional avocado, red onion, a splash of lime, and some pineapple chunks drizzled with a Coconut Balsamic Vinaigrette will amaze your dinner guests.



- Use it with Jerk Seasoning and pineapple juice to marinate baked/grilled Chicken.
- Try a blend of Pineapple and Coconut White Balsamics and Persian Lime or Sorrento Lemon Olive Oil and you will be blown away!

Pricing

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

Perfect Pairings

Persian Lime Fused Olive Oil
Sorrento Orange Fused Olive Oil
Sesame Oil
See More "Perfect Pairings"

Sweetness Scale: 3

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

Order Form

Date

11/23/2024