

Description



Espresso Coffee has been a chef's secret ingredient for years, commonly used to flavor meats and chicken. Now you can bring the rich, sweet and complex flavors of dark roasted coffee and premium balsamic vinegar to any number of everyday dishes, making them more flavorful and unique.

Uses & Highlights

- This Balsamic Vinegar and Espresso combination will be a huge hit drizzled over steaks, chops and chicken. Reduced to a glaze, it will add a huge flavor boost to BBQ and grilled meats.
- In addition to grilling and glazing, Espresso Balsamic Vinegar will add depth and complexity to stews, braises,

chili and salads.

- Scrumptious used in a dressing for steak and chicken salad. We love it with Chipotle Olive Oil for ribs and chicken!
- You should try it over fruit and vanilla ice cream as a special occasion sundae.

Pricing

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

Perfect Pairings

Pairs with [Any EVOO](#)

[Chipotle Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 2

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

12/04/2024