



Crema balsamic glaze is so versatile and used for such things as a final dressing over grilled meats. It is especially good with grilled salmon. One of my favorite uses for the glaze is to drizzle over fresh strawberries and it's a great topper for vanilla gelato. The glaze is made with Trebbiano and Lambrusco grape must, which is reduced over heat until thick and almost caramelized. It is then blended with 12-year aged balsamic vinegar.

SALMONE ALL'ACETO BALSAMICO

(Salmon with Crema Balsamic Glaze)

Ingredients:

1 1/2 pounds salmon fillets (suggestion-wild salmon) Lemon pepper to taste
Garlic powder to taste Salt to taste Olive oil (if desired)

Directions: Season salmon fillets with lemon pepper, garlic powder, and salt. Preheat grill for medium heat. Lightly oil grill grate. Place salmon on the preheated grill. Cook salmon for 3-4 minutes per side, or until the fish flakes easily. Before serving, drizzle a little olive oil over the salmon fillets. Top with the Crema Glaze. This recipe is so easy and incredibly good. Your guests will think you spent hours preparing!

Serving the Crema Glaze with Fresh Strawberries: Find the freshest and sweetest strawberries. Simply, slice them and present them on a plate. Drizzle the Crema Glaze over the top and serve. You will be amazed at how decadent this desert tastes not to mention, healthy!

Enjoy your Conti products!

Charlotte Capan, Conti USA

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