



## USING WHITE BALSAMA

**White Balsama Vinegar is not officially considered a Balsamic Vinegar.** It is thinner, and a pale gold or amber color. It is made from “must” of fermented white grapes, usually *Trebbiano* and/or *Lambrusco*. The must is sometimes cooked slowly under low pressure to avoid caramelizing. Instead of being aged in charred barrels (like regular Balsamic Vinegar), White Balsama Vinegar is aged for 1 to 12 years in uncharred wooden barrels. The Leonardi White Balsama is around 4 years old. The best way to describe the taste is sweet-tart. It is a long-time favorite of mine.

### **Other Uses:**

White Balsama Vinegar is good for pasta salads, because it won't turn the pasta an odd color the way regular balsamic vinegar can. Use as you would any white wine vinegar, particularly where you want a better, sweeter taste. The spray is also a convenient way to quickly add flavor to any green salad.

I love the White Balsama with cucumbers and freshly chopped dill. Add a dash of salt and a pinch of sugar if you like it sweeter. I use the White Balsama in place of mayo in tuna salad.. I mix it with a little olive oil, and pinch of salt. I usually add sweet pickle relish or capers.

White Balsama is also the perfect addition to roasted vegetables. Roast mixed vegetables in olive oil, salt, and pepper in the oven at 400 °F for 20 minutes. Remove and let cool. Spray just a little of the Balsama over the top before serving.

Enjoy your Conti products!

Charlotte Capan, Conti USA

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