



BALSAMIC VINEGAR



About Company

La Sicilia Balsamic Vinegar of Modena factory is located in the Italian province of Modena, Emilia Romagna.

The company is one of the leading companies that produces quality balsamic vinegar and it is active in the Consorzio Aceto Balsamico di Modena which monitors the production of Balsamic vinegar of Modena.

Its balsamic vinegars wear the symbol of Product Certification issued by CSQA, a certified grading system based on different analytical and organoleptic quality levels, represented by the quantity of vine leaves on the bottles.

In order to guarantee the quality of its products, the company selects the most suitable grape varieties respecting the production traditional methods.

The production process, the strict quality controls and the careful selection of raw materials allow the company to boast the **BRC**、**IFS**、**ISO - 9001** certificates.



La Sicilia Balsamic Vinegar of Modena



500ml



12 blts



5 years

Bar code

8007178995253

Store in a cool and dry place.

La Sicilia Balsamic Vinegar of Modena has a delicate and persistent aroma, with an agreeable and harmonic sourness. It has a deep brown color and its smell is lightly acetic, persistent and with possible woody hints. The flavor is well balanced between sweet and sour.

It is extremely versatile: it's a perfect condiment for various products and dishes, such as cheese, pasta, meat, fruits, salads.



Shrimp Avocado Salad

Ingredients (2 portions) :

Avocado, Shrimps, Cherry Tomatoes, Olive Oil, La Sicilia Balsamic Vinegar, Salt, Ground Pepper, Basil Leaves

Steps:

- 1 Boil the shrimps, then shell them and mix them with olive oil, salt and pepper;
- 2 Cut the Avocado and put it in a salad bowl;
- 3 Add the shrimps, cherry tomatoes, olive oil, La Sicilia Balsamic Vinegar and mix;
- 4 Garnish with fresh basil leaves and serve.



Pasta with Minced Meat and Balsamic Vinegar

Ingredients (4 portions) :

Tagliatelle 280g, Peeled Tomatoes 200g, Minced Pork Meat 80g, Butter 30g, 1 Spoon of La Sicilia Balsamic Vinegar, 1 Small Onion, Salt, Ground Pepper

Steps:

1. Set a large pot of water to boil over high heat for the pasta;
2. In a saucepan over medium heat, sauté the onion previously chopped and the meat in butter for 10 minutes;
3. Add the peeled tomatoes previously chopped, add salt and ground pepper, cook for 10 minutes;
3. In the meantime, cook the pasta in salted boiling water;
4. When the pasta is al dente, drain it and put it in the pot with the sauce;
5. Toss the pasta with the sauce and top it with a spoon of La Sicilia Balsamic Vinegar of Modena.



Beef Steak with Balsamic Vinegar

Ingredients (4 portions) :

4 Beef Steaks, Olive oil, Flour, Toasted bread, Salt, La Sicilia Balsamic Vinegar of Modena, La Sicilia Balsamic Vinegar Glaze

Steps:

1. Flour the steaks on both sides and brown in the olive oil on a high heat;
2. Add salt and Balsamic Vinegar of Modena, cooking until it evaporates;
3. Serve the steaks on a lightly toasted crust of bread and add some Balsamic Vinegar Glaze.

La Sicilia Balsamic Vinegar Glaze



500ml



6 blts



24 months

Bar code

8007178995253

Store in a cool and dry place.

With its dark brown color and its sweet and sour flavor, La Sicilia Cream with Balsamic Vinegar of Modena is the perfect pairing for many dishes. It enhances cooked vegetables and salads. It's perfect with aged cheeses, grilled and boiled meat.



Caprese Salad

Ingredients (2 portions) :

Fresh Tomatoes; Bufala Cheese; La Sicilia Balsamic Vinegar Glaze;
Salt; Black Pepper; Extra Virgin Olive Oil; Fresh Basil Leaves

Steps:

1. Cut the tomatoes and the Bufala cheese into slices;
2. Arrange the slices on a big plate;
3. Add salt, olive oil, balsamic vinegar and basil leaves.



Ice Cream with Balsamic Vinegar Glaze

Ingredients (2 portions) :

Cream Flavored Ice Cream 250g, Plain Ice Cream 250g,
La Sicilia Balsamic Vinegar Glaze, Fresh Fruit

Steps:

1. Put the two flavors of ice-cream into sundae dishes;
2. Add the fruit;
3. Pour Balsamic Vinegar Glaze and enjoy!



Burrata Pizza

Ingredients (2 portions) :

Flour 500g, Sparkling Water 280ml, Yeast 1.5g, Salt 1.5g, Olive Oil 10g, Burrata Cheese 125g, Mortadella 125g, Pistachios, La Sicilia Balsamic Vinegar Glaze, Oregano

Steps:

1. Pour the yeast, the olive oil and the salt into 280ml of Sparkling water, mix well and add it to the flour in the mixer, mix for 5 minutes;
2. Once the dough is well mixed, take it out and let it rest for 1 hour (room temperature 18-23°C);
3. Make the dough in a round shape, sprinkle some oregano and put it in the oven until is perfectly cooked;
4. Take it out and add the Mortadella, Burrata cheese, Pistachios and La Sicilia Balsamic Vinegar Glaze.

Final Look

la sicilia
live healthy, live Italian



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