

Vinegars

GOYA® Balsamic Vinegar

With its gourmet name, its creaminess splashed with intense toasted notes, and its characteristic dark mahogany color, GOYA® Balsamic Vinegar is unmistakably one of the most highly valued dressings by consumers.

Filled with flavor, and with a base of sweet nuances, this famed balsamic vinegar is obtained from a delicate mixture of concentrated vinegars and grape musts (wine syrup) originating

from Sherry wines, which achieves this prized density. Truly aromatic in nature, GOYA® Balsamic Vinegar provides any dish with delicateness and originality.



GOYA®
SPAIN

Containers: Available in glass bottles
Country of origin: Spain



Tasting and food pairings

An excellent condiment for enhancing the **flavor** of **roasted** meats and cured cheeses. It will also win you over in **cold dishes**, such as **carpaccio**, fresh **salads**, **sweet-and-sour** recipes and creamy risottos, made with **GOYA®** rice.

The magic of **GOYA® Balsamic Vinegar** also lies in its use in hot recipes.



SALADS



FISH



SAUCES AND DRESSINGS



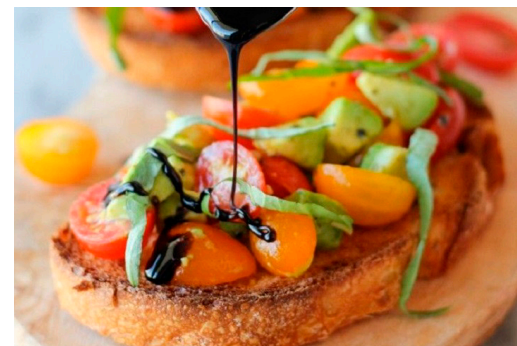
DESSERTS

Use it while preparing your dishes, but always just before removing them from the heat, so as not to lose its unmistakable aroma.

In **baking and pastry-making** it is widely known for its use as a syrup to accompany some fruits, like strawberries or other juicy red berries, or to give a touch of contrast to ice cream with just a few subtle drops.



Suggestions



Reduction: you can prepare the concentrated sauce made from **GOYA® Balsamic Vinegar** by cooking this succulent dressing until it begins to evaporate. At that point you should achieve an optimal texture reducing the amount of vinegar by half or one quarter. Check the taste of the sauce during its reduction.

Did you know...?

The term "balsamic" originates from its ancient therapeutic use, as a remedy to treat rheumatism in order to obtain an "analgesic effect."

GOYA®

SPAIN

*If it's **GOYA** ...it has to be good!®*