

12 SELECTED RECIPES

Elderberry-Mulberry balsamic vinegar - BALASAN

(9 years vintage)

1. Salad dressing (Cesar, Vinaigrette, Greek, etc)

Please mix 1/3 BALASAN with 2/3 of olive oil and add 50 gram of mix into 500 gram of salad. Then add salt and pepper as you like.

2. Carpaccio

Please dress 20 gram of delicate sliced Carpaccio with 3 gram cub cut fresh garlic and add 5 gram BALASAN.

3. Mothal (kind of Rockford) Cheese dressing

Take the 30 gram morthal (or cut the Rockford cheese by thin slices) chees, put on the plate and dress with BALASAN. Finish with fresh wither thyme leaves and serve as appetizer.

4. Grill meat

Two minutes before taking the grill from fire, please season with BALASAN (5 gram per 100 gram meat) and add olive oil (5 gram per 100 gram meat) just before serving.

5. Fried Fish

After the frying the fish in olive oil, season with BALASAN (2 gram per 200 gram) and fresh lemon juice (5 gram per 200 gram) and serve with fresh tarragon herbs.

6. Specialty Summer Tomato Slice

Please add 5 gram BALASAN into thin slices 50 gram tomato, add salt and cub cut fresh garlic before serving.

7. Barley bread crackers

Add fresh garlic pasta into sliced barley bread before roasting and finish with BALASAN before serving.

8. Eggs

Slices hard-boiled eggs, dress with fresh tarragon and salt, season by BALASAN before serving.

9. Smoked Salmon

Please take thin sliced smoked salmon, dress with dried savory and add BALASAN before serving.

10. Fruit salad

Take cub cut peach, apricot, strawberry and raspberry, place into the ball and season with BALASAN (10 gram for 500 gram salad).

11. Ice cream

Please take 100 gram pistachio ice cream and dress with 10 gram roasted walnuts and add 2 gram BALASAN before serving.

12. Soup

Add 500 gram fresh water into the pot; add 100 gram freshly cut marshmallow leaves, 25 gram butter (or 30 gram olive oil) and boil for 35 minutes. Then add quarter cut red onion and whale piece of garlic about 5 minutes before ready. Add 2 gram BALASAN per plate before serving.

13. Body refreshing and Digestion improver

Please add 2 gram BALASAN into 100 gram fresh water and drink at the end of the meal.

Pomegranate – Honey sauce - POMEGRANATIN

(7 years vintage)

1. Apple Salad dressing

Please cut the apple with thin slices, add cinnamon ar POMEGRANATIN just before serving.

2. Prosciutto

Please dress 10 gram of delicate sliced Prosciutto with gram POMEGRANATIN and serve with sliced lemon.

3. Tartar

Take the 30 gram tartar dress with fresh garlic, parsle, black pepper and dress with POMEGRANATIN.

4. Pork BBQ

About 500 gram of BBQ cute pork marinade with 2 gram fresh onion, 5 gram red pepper, 10 gram drie thyme, salt as wish and dress with 30 gra POMEGRANATIN before mixing. Please stay f marinating for 2 hour and prepare BBQ. Serve BB with ring cut fresh white onion dressed wi PMEGRANATIN.

5. Grill Fish

Before the grilling, dress the fish with olive oil, salt ar red pepper. Two minutes before the grill became a read season with POMEGRANATIN (2 gram per 100 gran and serve with nicely sliced fresh lemon.

6. Specialty salad - desert

Please add into 1 cup low-fat ricotta cheese about 5 gra sesame oil, 3 gram freshly cut cilantro, 3 gram fresh dil 2 gram fresh ginger and 3 gram shallot. Mix all togeth with 10 gram POMEGRANATIN.

7. Melon

Add non fat yogurt into the ball and dress with fres spearmint. Take 2 slices of melon, cover with prepar yogurt and dress with POMEGRANATION befor serving.

8. Fruit dressing

Slices apple, peach, pear and quince mix together ar dress with POMEGRANATIN before serving.

9. Pilaf

Please take the ready rice pilaf and dress with cayenr pepper and POMEGRANATIN before serving.

10. Berry cream

Please take non fat sour cream and mix with cub c strawberry and raspberry, than dress wi POMEGRANATIN (5 gram for 100 gram salad).

11. Ice cream

Please take 100 gram vanilla ice cream and dress with 1 gram POMEGRANATIN before serving.

12. Mood minder

Please add one tea spoon POMEGRANATION into 20 gram fresh water and drink 30 minutes before everyda breakfast.