



VINEGAR JELLIES

Apple Balsamic

Quince

Raspberry

— These jellies can turn an afternoon snack into a gourmet occasion. Apple Balsamic, Raspberry or Quince Vinegar combine with fresh fruit juice to create sweet and sour delicacies. Thickened with natural apple pectin and sweetened with a bit of sugar, they provide a wonderful alternative to chutney or fig mustard. Whether served with aged cheeses, hearty pâtés or even dark chocolate mousse, these jellies go well with just about everything.

105 g

EXCELLENT WITH:

aged cheeses
bacon
air-dried ham

venison medallions
seafood
pâtés



VINEGAR JELLY
SWEET AND
SOUR
DELICACY



PURE
FRUIT

Please refrigerate after opening