

CAPE TREASURES

FRUIT INFUSED BALSAMIC VINEGAR AND PREMIUM RED WINE VINEGAR



BRAND INFORMATION

Cape Treasures is a delicious food story - it is a "people with a real love of food" story - it is a "people with a genuine concern for people" story - it is a "making good food wonderful" story.

Charming, authentic and 'real', the depth of flavour is built from layer upon layer of choice ingredients - its pure goodness. The people who make Cape Treasures love their products, they care how they make them and they care about what goes into them... Isn't that good to know?

Cape Treasures is Fair Trade registered which means that the interests and rights of farmers, workers and producers are well looked after and protected according to international standards.

GENERAL

Balsamic Vinegar, infused with exotic flavour and reduced to delicious intensity.

Fragrantly acidic, fruity and richly flavourful - they add delightful flavour highlights to salads, roast meats, sauces and gravies...

POMEGRANATE INFUSED BALSAMIC VINEGAR REDUCTION

Light and sweet with the dry, fruity-floral notes that make pomegranate so compelling. This is the taste of Summer - light and airy - its deliciously pink! Made for light Summer salads with fruit and edible flowers: pomegranate jewels, cubes of grapefruit jelly, bites of prickly pear, shredded rose petals, mint and flaked almonds... OR choose the juiciest, freshest salad greens - a good mixture of leaves works well (baby spinach, sweet rocket or lamb's lettuce, mustard cress and fancy lettuce) - add walnuts, pomegranate jewels and cubes of mild goats cheese (any mild white cheese will work). Thin batons of new season beetroot will add interest - as will apple crisps, slices of cucumber, some sprouts of cress or micro-basil. Pomegranate goes well with lamb - particularly with middle Eastern/North African flavours - as well as pork or chicken: add a little splash or two to the sauce or gravy (more if it still tastes 'heavy') - it will 'open' the meaty taste and elevate the flavour to new levels of deliciousness!

HONEY & ROOIBOS INFUSED BALSAMIC VINEGAR REDUCTION

A rich, dark vinegar reduction with satisfying viscosity and distinctive notes of honey, supported by the sweet, herby, 'tea' notes of Rooibos.

Its the well modulated sweetness and warmth that earn this infusion its fans: its gentle enough for a 'yellow, orange and red' salad, with sufficient presence to stand its ground with pork and game birds. A great friend of mustard - it works exceedingly well in a mustard sauce - provides the sweet and sour 'bookends' that make mustard flavours glow. Brush the cut ends of a pork belly with reduction before cooking, and again while its resting (avoid the crackling - it will spoil the crackle!). Meantime, make a green apple sauce to serve on the side; add a splash or two (taste before adding the second!) of reduction to the pan juices, thicken with a few spoonfuls of the apple sauce (it will add an intriguing 'echo')...

Creates a gentle, sweetly warm, fragrant flavour combination. It enhances the natural flavours of chicken, port and small game birds. Great with root vegetables – parsnip, sweet potato, red potatoes, carrots, onions and garlic. Also butternut, squash, red peppers or courgettes, spinach, mustard cress and beetroot. Treat in apple and quince sauces with meat. Excellent in combinations with mustard, dried mango, smoked meats, Macadamia nuts, almonds or lemon. Use it as marinade or splash. Add to stews and sauces, when roasting, braising or grilling meat. Excellent as a dressing – combine with a little mustard and fine olive oil.

GOOSEBERRY INFUSED BALSAMIC VINEGAR REDUCTION

Cape Gooseberry (Physalis) Infused Balsamic Reduction is the taste of late Summer or early Autumn. Its lightly tropical and dryly sweet with a nuance of autumn leaves and an edge of crisp tartness. Pan fry some chunks of sweet potato until they're coloured on the outside and just tender on the inside - add some petals of red onion and a sprinkling of salt, ginger, some fennel seeds and a pinch of ground chilli - fry on a lower heat until the petals are just cooked. Remove the vegetables from the pan and deglaze with a splash of Gooseberry - return the vegetables to the pan, agitate to coat and serve with roast lamb or chicken. Excellent on a salad with roast chicken, cashew nuts, sesame, mustard cress and fresh gooseberries...

Add magical pops of flavour to a special occasion starter-salad of smoked-fish, -chicken, -duck or -cheese: make cubes of slightly salted passionfruit jelly (use AgarAgar and canned passionfruit) - just before serving, drizzle them with Gooseberry reduction. Add a splash of Gooseberry on the other ingredients.

Great with a melon salad. Tip: when preparing the melon, toss a tiny pinch of salt into the air over the melon and sprinkle with very finely chopped fresh mint (just a touch: 3 large leaves are enough for 1 melon). Plate onto a platter of fresh salad leaves (baby spinach and some mustard cress), add fresh gooseberries, Serrano Ham or white cheese. Serve with sourdough bread. For variation, use mango instead of gooseberries and fresh basil instead of mint.

Gooseberry with white balsamic vinegar, creates a light, exotically tropical flavour combination – the ideal salad splash. It enhances the natural flavours of lamb, port and chicken. It is excellent with mustard or light curry flavours as well as creamy nut flavours such as sesame seeds, cashew and macadamia nuts. Also great with white onions, parsnips, leeks, potatoes and fine green beans. Good with light, white cheeses such as mascarpone, ricotta, mozzarella, white goats milk cheese. Superb with smoked meats and fish. Tasty with tomatoes – in salads, sauces or as a marinade for sundried tomatoes.

SUNDRIED FIG INFUSED BALSAMIC VINEGAR REDUCTION

Dark, dusky and rich with ripe fig flavour, this infused balsamic reduction is the ultimate compliment for a simple salad of excellent ingredients: sunripe figs, fresh walnuts, cheeses (light gorgonzola, camembert, brie, chevre or feta) on baby spinach, watercress and sweet rocket...

An excellent dressing for a special occasion warm salad of roast guinea fowl or quail on parsnip rounds, with roast fig, a slice of Camembert and air-dried beetroot and parsnip chips for crunch. Sundried Fig is exceptionally good with tomatoes. Lightly pack a jar with sliced sundried tomatoes, fill with warm water to roughly a fifth from the top - top up with Sundried Fig - close the lid and shake to mix well. Allow to reconstitute in the fridge (usually overnight). When ready to use, lightly braise a chopped shallot and a crushed clove of garlic in a generous measure of olive oil. Add whole baby roma tomatoes and the soaked sundried tomatoes. Cook for a few minutes to warm everything through - add a splash of Sundried Fig, garnish with shredded fresh basil and toasted pine nuts. Serve with grilled beef steak and potatoes.

Figs and balsamic vinegar creates a deep, sweet, warm and dusky flavour. It enhances the natural flavours of lamb, beef and smoked meats. Excellent with nutty flavours – almond, macadamia, cashew, It combines well with cheese – Brie, Haloumi, Feta or Provolone/Parmesan/Pecorino family. Delicious with tomatoes, ripe warm and sweet – fresh, sundried, half-dried, grilled, roast or stewed. Use as marinade or salad splash, or add to stews sauces, braised meats or roast vegetables. In combination with smoked olive oil, it makes a heavenly dressing for leaf-salad (baby spinach, watercress and sweet rocket) with avocado, pine-nuts and parmesan shavings.

RED WINE VINEGAR

Made from quality Fairtrade wine with captivating nuances of fruit and subtle, well behaved acidity - it does exactly what a well raised vinegar is supposed to do: accent and enhance flavours without dominating: no rude or rough edges here...

Vinegar is one of the ancient flavour agents - it moderates fatty flavours, teams up with salt to make a flavour 'pop' and it makes meaty flavours 'meatier': add a dash of vinegar to deglaze a roasting pan - the sweet, roast-meat flavours rise to a new level of deliciousness.

Roast Onion to serve with Roast beef and wilted spinach: Prepare a selection of onions: a large white onion cut into petals, some small red onions peeled and halved, a few shallots and a few cloves of garlic (or go 'big' and roast the whole head of garlic!). Pour a generous puddle of olive oil into a roasting pan - this is not the time to be 'stingy' - the oil needs to be at least 2mm in the bottom of the pan. Add 10ml of red wine vinegar to the oil. Toss in the onions and garlic, season with a little salt and shake them around a bit to coat - add 2 star anise and a shake of mustard grains to the pan and roast slowly (on a moderate heat 160°C - 180°C) for as long as it takes for the onions to become soft and translucent - they must be 'floppy-soft'. Remove from the oven, add 15ml of red wine vinegar and agitate the pan to mix - adjust seasoning and serve.

The grapes are harvested by hand and meticulously hand sorted to select only the very best berries to reflect the unique character of the majestic vineyards where the grapes are grown. Use red wine vinegar in salad dressings and sauces, The rich, fragrant fruitiness is well suited to beef-braises and mustard sauces, also roast onion and garlic purees. Add a little red wine vinegar (a few drops at a time) to meat sauces just before serving: it creates a counterpoint to highlight the essential 'sweet roast' and meaty flavours.

