



Industria Specialità Alimentari



Strawberry Balsamic Sauce Salsafragola



Strawberry & Balsamic Sauce by MENU is prepared with whole wild strawberries and traditional balsamic vinegar of Modena. Also called Salsa Fragola, the balance of sweet and sour flavors is truly unique. Confit-like in consistency, Italy's sweet wild strawberries remain whole, draped in a rich balsamic sauce.

Application: Sauce desserts, ice creams, gelato's or panna cotta. Compliments fresh and aged cheese, grilled white fish and sautéed scallops.

Item: #- %\$\$)
Pack: 6/16 oz

Swiss Chalet
FINE FOODS

MENU - FROM OUR HARVEST TO YOUR CUSTOMERS