**BALSAMIC GLAZED BACON STUFFING BALLS**

**SAVEUR PRODUCT USED**
- SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR
- ITALIAN PINZIMONIO MIX

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**INGREDIENTS**
- 500g/1lb rindless middle bacon
- 1 tbsp ghee
- 1 small onion, finely chopped
- 1 red onion, cored, finely chopped (skin on)
- 1 tbsp Saveur Italian Pinzimonio Mix
- 3 cups fresh GF breadcrumbs
- 2 tbsp currants
- 2 tbsp pine nuts
- 2 eggs
- ½ cup Saveur Spiced Fig, Maple & Pear Balsamic Vinegar

**INSTRUCTIONS**

Preheat oven to 180C/350F/160-335 fan forced. Line a baking tray with no-stick baking paper. Cut the bacon into 14 strips approx. 20cm x 4-5cm/8” x 2”. Finely chop the remaining bacon.

Heat ghee in a large nonstick frying pan over medium heat. Add onion and cook, stirring for 1 minute. Add apple and cook, stirring 3-4 mins. or until the apple and onion is lightly golden. Add the chopped bacon and cook for 2-3 mins. Remove from the heat.

Combine Saveur Italian Pinzimonio Mix, breadcrumbs, currants, pine nuts and eggs. Season with salt and pepper (remembering Italian Pinzimonio already has this in it); mix well. Roll mixture into fourteen walnut sized balls. Roll each ball in a strip of bacon. Secure with a toothpick and place on the prepared tray.

Brush half the Saveur Spiced Fig, Maple & Pear Balsamic Vinegar over the bacon balls. Bake for 15 mins. Remove from the oven, brush with more Saveur Spiced Fig, Maple & Pear Balsamic Vinegar and bake for a further 15 mins. Glaze again and bake for 10 mins or until sticky and golden. Serve.
EASY BLUE CHEESE AND FIG TART

SAVEUR PRODUCT USED
SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR
ITALIAN PINZIMONIO MIX

INGREDIENTS

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<tbody>
<tr>
<td>2 tbsp</td>
<td>butter</td>
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<tr>
<td>3</td>
<td>brown/yellow onions, thinly sliced</td>
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<tr>
<td>2 tbsp</td>
<td>Saveur Italian Pinzimonio Mix</td>
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<tr>
<td>4 tbsp</td>
<td>Saveur Spiced Fig, Maple &amp; Pear Balsamic Vinegar</td>
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<tr>
<td>375g</td>
<td>puff pastry</td>
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<td>1</td>
<td>egg yolk</td>
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<tr>
<td>1 tsp</td>
<td>cold water</td>
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<tr>
<td>80g</td>
<td>gorganzola (blue cheese), crumbled</td>
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<td>6</td>
<td>fresh figs (note if figs are not in season, use small red onions or a combination of onions and sweet baby tomatoes)</td>
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INSTRUCTIONS

Melt the butter and oil in a large fry pan over low heat. Add the onion and Saveur Italian Pinzimonio Mix and 2 tbsp Spiced Fig, Maple, & Pear Balsamic Vinegar. Cook, stirring often for 1 hour or until very soft and brown. Set aside to cool.

Preheat the oven to 180C/350F. Roll out the pastry on a sheet of baking paper to a 30 cm x 23 cm/12” x 9” rectangle. Whisk the egg yolk and water in a bowl. Use a sharp knife to score a 2.5 cm/1” border around the pastry, taking care not to cut all the way through. Brush the border with a little egg mixture. Place on a baking tray. Place in fridge for 20-30 mins. to rest.

Spread the cooled onion mixture over the pastry, staying within the border. Sprinkle the onion with ⅓ of the gorganzola. Bake the tart for 20 mins. or until pastry is lightly golden.

Cut the figs into 1.5 cm/1” slices. Arrange the fig over the onion mixture. Sprinkle with the remaining gorganzola and 1 tbsp of Saveur Spiced Fig, Maple & Pear Balsamic Vinegar. Bake for a further 10-15 mins or until pastry is golden and figs are softened.

Remove the tart from the oven and set aside to cool slightly. Drizzle remaining Saveur Spiced Fig, Maple & Pear Balsamic Vinegar on top, cut and serve.
ROASTED PUMPKIN, ROCKET AND FETTA FRITTATA

SAVEUR PRODUCT USED

SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR
ITALIAN PINZIMONIO MIX

INGREDIENTS

- 750g/1½ lb pumpkin/squash, peeled, seeded and cut into 3cm/1” pieces
- 2 tbsp ghee
- 3 cups baby rocket
- 1 small red onion, thinly sliced
- 2 tbsp Saveur Italian Pinzimonio Mix
- 100g feta crumbled
- ½ cup grated pizza cheese
- 8 eggs
- ¾ cup cream
- 3 cups mixed salad leaves
- 1 lebanese cucumber cut into thin ribbons

Saveur Spiced Fig, Maple & Pear Balsamic Vinegar

INSTRUCTIONS

Place pumpkin/squash pieces, ghee and Saveur Italian Pinzimonio Mix into a bag. Shake gently to coat pumpkin/squash. Place onto a lined baking tray and bake at 180C/350F for 35-40 mins. or until pumpkin/squash is tender and golden.

Grease a 20cm/8” square cake pan. Line pan and sides with baking paper.

Layer pumpkin/squash, rocket, onion and feta in pan. Sprinkle top with pizza cheese.

Whisk eggs and cream together in a large bowl. Season with salt and pepper. Pour into the pan. Place pan on a baking tray. Bake for 55 mins or until browned and just set.

Combine mixed salad leaves, tomato, cucumber and Saveur Spiced Fig, Maple & Pear Balsamic Vinegar in a large bowl. Toss to combine.

Let frittata stand for 5 mins. Carefully remove from the pan. Cut into pieces and serve with the salad.
BEETROOT RELISH

SAVEUR PRODUCT USED
SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR
ITALIAN PINZIMONIO MIX

INGREDIENTS
2 bunches beetroot, peeled and grated
1 large Granny Smith apple, peeled and grated
1 small onion, finely chopped
1 tbsp Saveur Italian Pinzimonio Mix
½ cup red wine vinegar
½ cup Saveur Spiced Fig, Maple & Pear Balsamic Vinegar
¼ cup castor sugar (or equivalent)

INSTRUCTIONS
Combine all the ingredients except the sugar in a large saucepan over medium high heat. Cover and bring to a boil. Reduce heat to low; simmer, stirring occasionally for 10 mins. or until softened.

Stir in the sugar until dissolved. Bring to a simmer. Cook uncovered, stirring occasionally for 15 mins. or until reduced and thickened. Spoon into sterilized jars. Seal tightly and let cool.
SAVEUR PRODUCT USED
SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR
ITALIAN PINZIMONIO MIX

INGREDIENTS

- ¼ cup lightly packed brown sugar
- 3 tbsp Saveur Italian Pinzimonio Mix
- 3 cloves garlic, chopped
- Grated zest of 1 lemon
- 2 long red chilies, seeds removed sliced
- ½ cup Saveur Spiced Fig, Maple & Pear Balsamic Vinegar
- 2 tbsp salt (Seasoned Salt preferred)
- 1kg/2lb beef roast/venison
- 2 tbsp ghee

INSTRUCTIONS

Combine all ingredients except beef/venison and ghee in a shallow dish. Add beef/venison and turn to coat in the marinade. Cover and chill for at least 12 hours, turning the beef/venison in the marinade 2-3 times.

Bring the beef/venison to room temperature and preheat oven to 200C/375F.

Heat ghee in an ovenproof frying pan over medium high heat. Brown the beef/venison on all sides then transfer to oven for 15 minutes for rare, or until cooked to your liking. Rest beef/venison for 10 mins. Slice and serve; great with Beetroot Relish.
ROASTED VEGETABLE SALAD

SAVEUR PRODUCT USED
SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR
ITALIAN PINZIMONIO MIX

INGREDIENTS
1 bunch baby beetroot, peeled, halved
2 carrots/pumpkin, peeled, sliced diagonally
2 parsnips, peeled, sliced diagonally
1 tbsp Saveur Italian Pinzimonio Mix
Ghee
¼ cup pecans
3 tbsp Saveur Spiced Fig, Maple & Pear Balsamic Vinegar
2 tbsp orange juice
1 tbsp lemon juice
2 cups salad leaves
50g/1.8 oz blue cheese, crumbled

INSTRUCTIONS
Preheat oven to 180C/350F. Line a baking tray with baking paper.

Place beetroot, carrot and parsnip in a bag with ghee and Saveur Italian Pinzimonio Mix. Shake and place on prepared tray. Roast for 30 mins or until tender. Combine pecans and 1 tbsp Saveur Spiced Fig, Maple & Pear Balsamic Vinegar in a bowl. Add to baking tray. Bake for a further 5 mins or until pecans are golden and sticky.

Whisk orange juice, lemon juice and 2 tbsp Saveur Spiced Fig, Maple & Pear Balsamic Vinegar together in a small bowl. Place leaf mixture in a serving dish. Add vegetables, pecans and cheese. Drizzle with dressing. Gently toss to combine. Serve.